

DOMAINE D'AUSSIÈRES



A D'AUSSIÈRES ROUGE CLASSIQUE 2022

Aussières was built on a fertile ecosystem where nature and people come together to learn from each other and create. Our village is very much a living place, where dialogue is the cardinal value. A dialogue of many kinds: between the elements, between the generations that have labored its grounds, between its villagers and craftsmen, and between the wine world's different schools of thought. That is what moves us forward, ultimately creating wines that tell a story of place, respect and nuance.

■ VINEYARD ATTRIBUTES

Appellation : IGP Pays d'Oc, France

The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France.

Terroir : The soils are very shallow and rocky on the slopes, and deeper and sandy on the plain. Yields are voluntarily kept very low in order to preserve the vines and ensure the production of high quality grapes.

The grapes come from flatter, lower lying parts of the estate where the deeper soils with underlying sandysilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region : Cabernet Sauvignon, Cabernet Franc and Merlot. Blended with Mediterranean grape varieties, they contribute to the wine's complexity.

■ VINTAGE SUMMARY

After a winter corresponding to what is becoming normal, some nights below zero with rather mild days. An episode of frost after budburst caused some damage. The months of March and April brought sufficient rain which allowed a good start of the vegetation. The rain left us alone until the end of June leaving us confident on the sanitary level. A nice thunderstorm at the end of June enabled the vines to withstand the hot weather of July and August without any particular stress. In summary, even if the total rainfall is not important, its timing was perfect. During the harvest, the weather conditions were globally favorable: little humidity, seasonal temperatures and a good sunshine which allowed a good maturation of the grapes. Harvest started on September 23rd.

■ WINE MAKING SCHEME

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods. The maceration period varies from 12 to 15 days with gentle extraction and fermentation at fairly low temperatures (around 25°C) in stainless steel vats in order to preserve the wine's full aromatic potential. Ageing is then carried out in vats so as to keep all of the fruit's freshness and purity.

■ TASTING NOTES

Beautiful deep red colour with garnet highlights.

Expressive on the nose with notes of blackcurrant, mild spices and hints of chocolate.

Every varietal adds to the generosity of this wine. It is generous on the palate with loads of smmery aromas such as red cherry, blackberry and fresh fig. Tannins are soft and harmonious.

TECHNICAL INFORMATION

Varietals : Syrah 29%, Cabernet franc 25%, Cabernet sauvignon 18%, Alicante 14%, Grenache 4%, Marselan 3%, Mourvèdre 3%, Petit verdot 2%, Merlot 2%

Alcohol content : 14 % vol.

pH : 3,67

Total acidity : 2.97 g/l

