

DOMAINE D'AUSSIÈRES



A D'AUSSIÈRES ROSÉ 2021

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 in the plain. Yields are voluntarily kept very low in order to preserve the vines and foster the production of high quality grapes.

■ VINTAGE SUMMARY

The winter of 2020-2021 brought lower temperatures than the previous four vintages. The vines were hit by several successive frosts, with a particularly severe one during the night of 7 to 8 April that damaged some of the plots that were relatively advanced in the growth cycle. This was the most intense period of frost since 2017, and the most extensive that Domaine d'Aussières has experienced. The other significant weather factor was the very low rainfall, which delayed the restarting of the vines' growth after the frost. The soil's water reserves were only replenished at the very end of the season, after the harvest. These extreme weather conditions delayed the growth and development of the vines and the ripening of the grapes. The harvest started on 13 September, two weeks later than in 2020.

The weather was favourable during the harvests. A few days of rain interrupted the picking schedule, but they were welcome in that they helped the final stage of the late-ripening grape varieties.

■ WINE MAKING SCHEME

Grapes are pressed on arrival at the winery and transferred in temperature controlled stainless steel tanks. After 15 days of fermentation at 18°C, the wine is aged for 4 months in tanks to preserve the purity of the fruit.

■ TASTING NOTES

Beautiful pink grapefruit colour with glints of raspberry and redcurrant.

A rich, complex nose presents a remarkable aromatic palette with notes of white-fleshed fruit and red fruit such as strawberries, accompanied by almond blossom. On the palate, the crisp attack is followed by a fresh, round, generous wine. Very good length, thanks to the well-balanced acidity and freshness. This Aussières rosé has a full-bodied character from being matured in vats on the lees for several weeks.



TECHNICAL INFORMATION

Varietals : Grenache noir 62%, Mourvèdre 22%, Syrah 12%, Cinsault 4%

Yield : 25 hL/ha

Alcohol content : 13% vol.

pH : 3.35

Total acidity : 3.35 g/l