

AUSSIÈRES

CHÂTEAU D'AUSSIÈRES 2010

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 : AOC Corbières, Languedoc-Roussillon, France

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

Terroir : The grapes for Château d'Aussières are sourced from selected plots on the tops of the hills. The soil is very shallow, consisting of sandstone with very little clay, and water is scarce. As a result, the yields are very low. The blend consists mainly of Syrah and Mourvèdre, with small quantities of Grenache and Carignan. The Mourvèdre vines have been producing grapes of outstanding quality for the past few years, as they reach maturity. Green harvests are carried out and the grapes are strictly selected in order to obtain a wine that combines power and precision.

■ VINTAGE SUMMARY

2010 will be remembered for its cold winter, with unusually well-defined waves of low temperatures. The mild weather in April contrasted with the coldness of March and particularly that of May, when low temperatures, rain and even snow delayed the growth cycle of the early grape varieties. A hot summer with low rainfall did not allow the vines to catch up.

Despite a very wet May, the overall rainfall was below average at the time of harvest. Aussières' "cool" terroir helped the vines withstand the dry period, but the harvest was later than the previous year.

The mild days and cool nights of the autumn enabled slow ripening with well-balanced grapes.

■ WINE MAKING SCHEME

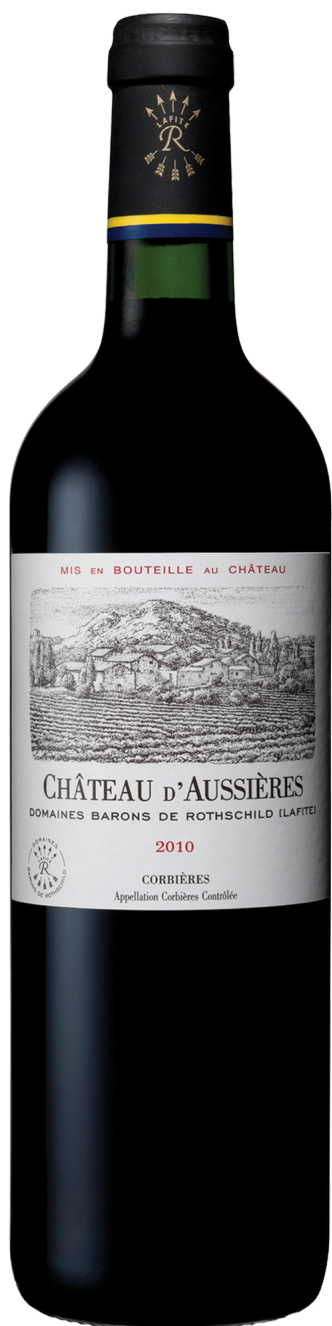
Vinification is performed traditionally. Alcoholic fermentation takes place in temperature controlled stainless steel and concrete vats. Some of the Carignan undergoes carbonic maceration, which confers the wine its unique balsamic notes. During fermentation, the fermenting wine is regularly pumped over to allow a gentle extraction of the tannins. Once fermentation is completed, the wine is left undisturbed for a couple of days. The total maceration time is 15-20 days. 40% of the wine is aged in oak barrels (50% new oak), partly coming from the Tonnellerie des Domaines in Pauillac.

■ TASTING NOTES

Superb, deep dark colour.

Beautiful nose with just a hint of woodiness and vanilla. The maturing notes are already perfectly integrated. The nose develops a blend of black fruit dominated by fresh blackberries.

The attack is fresh and rather mild, but the wine evolves quickly in the mouth, developing an excellent richness, typical of the great vintages at Aussières. The remarkably long finish is well supported by ripe, elegant, precise tannins.



TECHNICAL INFORMATION

Varietals : Syrah 60%, Mourvèdre 30%, Grenache 10%

Yield : 35 hL/ha

Alcohol content : 15 % vol.

pH : 3.85

Total acidity : 2.99 g/l