

# BLASON D'AUSSIÈRES 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**: AOC Languedoc, Languedoc-Roussillon, France
The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France.

**Terroir**: This traditionnal Languedoc blend is made predominently of Syrah, with Carignan, Mourvèdre and Grenache, whilst the cooler terroir of Aussières confers the wine its exceptional balance and finesse.

#### ■ 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 was 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.

#### ■ WINE MAKING SCHEME

Blason d'Aussières is made according to the traditionnal method. Alcoholic fermentation takes place in temperature-controlled stainless steel and concrete tanks. The Carignan partially undergoes whole cluster fermentation, contributing to its distinctive style with balsamic notes. During fermentation regular pumpovers allow a gentle extraction of the tannins and phenolic compounds. Once the fermentation is completed, the wine is left untouched for a couple of days. Total maceration time stretches 15-20 days. 20% of the volume is aged in barrels for 10 months.

### ■ TASTING NOTES

The robe has a deep garnet hue.

The nose is indulgent, revealing notes of dark fruits and blackcurrant leaf with a touch of garrigue. On the palate, it is harmonious, with aromas of wild berries such as blackberry and blackcurrant, already present on the nose. It has a long persistence, structured and elegant, finishing on a hint of liquorice.

## TECHNICAL INFORMATION

Varietals: Grenache noir 40%, Syrah 34%, Carignan 22%, Mourvèdre 4%

Alcohol content: 14,5 % vol.

**pH**: 3,58

Total acidity: 3,22 g/l