

DOMAINE D'AUSSIÈRES



CHÂTEAU D'AUSSIÈRES 2020

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 of Syrah and Mourvèdre. 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

In 2020 a fairly mild winter led to an early budbreak and increased the threat of cryptogamic diseases. The summer was warm and relatively wet, with a warm and dry after season, without any heatwaves, which allowed the grapes to slowly reach their optimal aromatic potential whilst retaining sufficient acidity.

As we moved into the season the advance was reduced and the grapes were harvested ten days earlier than previous vintage.

■ WINE MAKING SCHEME

Vinification is carried out in a traditional manner. Alcoholic fermentation takes place in stainless steel and cement tanks at controlled temperatures. During fermentation, regular pump-overs ensure a gentle and gradual extraction of tannins. At the end of the fermentations, the wine is left to rest for two days. The total maceration time ranges from 15 to 20 days. 45% of the wine is aged in oak barrels (one-third in new barrels), mainly made by the Tonnellerie des Domaines in Pauillac.

■ TASTING NOTES

The color of the 2020 vintage is carmine red.

The nose of woodland and garrigue reflects the humid spring and then drier late season. It is complex and delicate with aromas of black fruits complemented by notes of tapenade.

The palate is very long, allowing for the appreciation of a harmonious range of aromas that lean towards cocoa and hazelnut. The tannins are silky and of great finesse, giving the impression of tasting an emulsion of Mediterranean fragrances.

TECHNICAL INFORMATION

Varietals : Syrah 77%, Mourvèdre 23%

Alcohol content : 15 % vol.

pH : 3,74

Total acidity : 3,12 g/l

