

DOMAINE D'AUSSIÈRES



A D'AUSSIÈRES CABERNET SAUVIGNON - SYRAH 2024

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 soil is very shallow and rocky on the slopes, and then becomes deeper and sandy in the flatter areas. Yields are kept intentionally low in order to conserve the vines' strength and to produce high quality grapes. The grapes come from the property's flattest, lowest areas, whose deep, well-drained soil under a layer of sandy silt provides optimal growth conditions for Syrah and Cabernet Sauvignon, giving a touch of Bordeaux elegance to this blend.

■ VINTAGE SUMMARY

The 2024 vintage begins with a significant deficit in vine reserves. Growth is weak at the start of the season but picks up thanks to life-saving rains at the end of April. Phenological development is very heterogeneous, even within the same plots. In early May, a few millimeters of rain fall, June is warm, and growth is active. The summer of 2024 is not as hot and dry as 2023, which is good news for the vegetative development of the vines and the ripening of the grapes. The harvest of whites and rosés takes place at the end of August, and a 15-day wait is required before starting the red harvest in mid-September. The ripening process took its time, but once achieved, the quality of the grapes was excellent.

■ 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 ruby colour.

On the nose, notes of green pepper stand out, together with black fruit such as blackberry.

The palate is dominated by intense aromas of black cherry, conferring roundness to the wine. The finish is smooth and fresh, recalling the characteristic aromas of Cabernet Sauvignon and Syrah, with delicate herbal notes of the garrigue.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 70%, Syrah 30%

pH : 3,6

Total acidity : 3,1 g/l