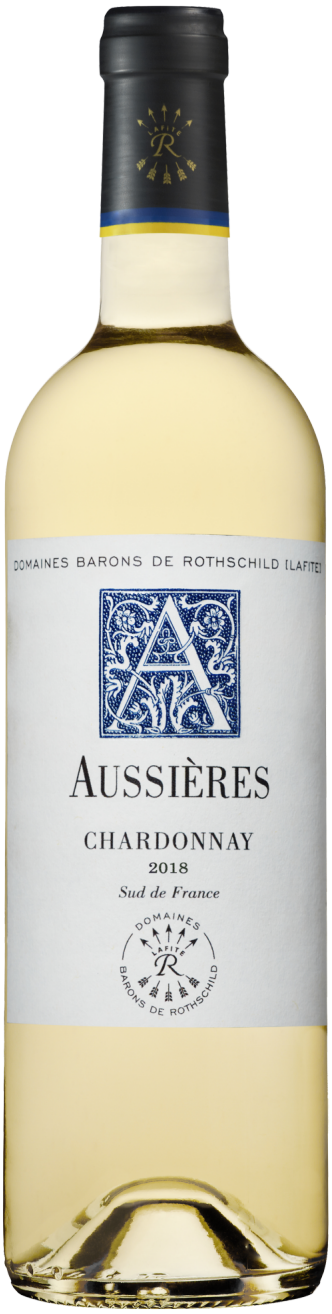
AUSSIÈRES

AUSSIÈRES CHARDONNAY 2018

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 on the plain. Yields are voluntarily kept very low in order to preserve the vines and ensure the production of high quality grapes.
This Chardonnay comes form the coolest plots of Aussières and selected neighbouring terroirs, in order to obtain a wine with distinctive freshness.

VINTAGE SUMMARY

In the Languedoc, the cold, wet winter, very wet spring, and substantial rain in June, brought the benefit of well-replenished groundwater reserves, and the inconvenience of rampant mildew that affected certain areas in the region.
Thanks to a very hot summer punctuated by regular, short spells of rain, accompanied by dry air and favourable temperatures with a marked difference between day and night-time temperatures, the characteristic of the vintage that will be most remembered is the exceptional quality of the harvest.
This propitious weather enabled the grapes to be picked at optimal ripeness. 2018 has all the characteristics of a fine vintage, at Aussières and in the Languedoc.

WINE MAKING SCHEME

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

TASTING NOTES

Pale yellow colour with green reflections.
Nice aromatic elegance on the nose with delicate notes of citrus fruit and white flowers.
On the palate the wine reveals good volume without being heavy. The finish combines richness and liveliness, good length with aniseed and citrus notes.
To be enjoyed at its best 2019-2020.

TECHNICAL INFORMATION
Varietals : Chardonnay 100%
Yield : 50 hL/ha
Alcohol content : 13.5 % vol.
pH : 3.37
Total acidity : 3.30 g/l