


# JARDINS D'AUSSIÈRES RÉSERVE 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 Corbières, Languedoc-Roussillon, France
The property is nestled in steep hills, slightly inland from the Mediterranean coast near Narbonne in the south of France.

**Terroir** : The grapes are selected from the plots at the base of the slopes that separate the property from the Mediterranean, thus benefiting from the breeze that brings freshness and humidity and tempers the sometimes dry, arid climate. These conditions allow the berries to maintain a good balance and to keep relatively fine skins.

## 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

Both the vinification and ageing processes have been designed to bring out the best in each grape variety. 50% of the grapes were vinified using carbonic maceration to express the distinctive aromatic markers of Carignan. The rest of the grapes are vinified using traditional methods in stainless steel and cement vats. The wine is aged for 12 months before being bottled.

## TASTING NOTES

A lovely garnet colour.
The nose recalls the sunny conditions of the harvest, with notes of ripe fruit and leather.
On the palate, the wine shows good density and an appealing structure.

### TECHNICAL INFORMATION

**Varietals** : Grenache noir 39%, Carignan 31%, Syrah 22%, Mourvèdre 8%
**Alcohol content** : 15 % vol.
**pH** : 3,54
**Total acidity** : 3,38 g/l