



AUSSIÈRES

CHÂTEAU D'AUSSIÈRES 2009

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 mainly of Syrah and Mourvèdre, with small quantities of Grenache and Carignan. 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

Weather conditions in 2009 were very uneven in the Languedoc. A rather wet winter ensured good water reserves. January 2009 will always be remembered for the massive storm "Klaus", which generated winds in excess of 110 mph (180 km/h). Fortunately, Aussières' vineyard did not come to any harm. A rainy period at the beginning of the growing season rebalanced the water supply. Very mild temperatures in April and May resulted in excellent growth. The summer benefited from relatively low rainfall in the form of localized storms, typical of the Mediterranean climate. The second half of August saw high temperatures that accelerated the ripening of the early varieties.

The plots planted with the Corbières grape varieties were picked between 17 September and 7 October.

■ WINE MAKING SCHEME

Vinification is performed traditionally. Alcoholic fermentation takes place in temperature controlled stainless steel and concrete vats. Some of the Carignan undergoes carbonic maceration, which confers the wine its unique balsamic notes. During fermentation, the fermenting wine is regularly pumped over to allow a gentle extraction of the tannins. Once fermentation is completed, the wine is left undisturbed for a couple of days. The total maceration time is 15-20 days. 40% of the wine is aged in oak barrels (50% new oak), partly coming from the Tonnellerie des Domaines in Pauillac.

■ TASTING NOTES

Very dark, almost black, garnet colour. The nose is subtle but has superb depth. Perfectly integrated, almost imperceptible woodiness. Hint of blackcurrants. An immediate sensation of density. The wine develops on the palate for a long time. It is full-bodied, without being aggressive. At the moment, the Syrah is very dominant, but is still very well complemented by the smoothness of the Mourvèdre. The finish is very long, remaining balanced with well-defined but perfectly blended tannins in a very classic DBR style. This is a wine that shows great potential...and which deserves to be left in the bottle for at least a few months!



TECHNICAL INFORMATION

Varietals : Syrah 59%, Mourvèdre 20%, Carignan 13%, Grenache 8%

Yield : 35 hL/ha

Alcohol content : 14.5 % vol.

pH : 3.80

Total acidity : 3.17 g/l