



CHÂTEAU D'AUSSIÈRES 2015

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

As in previous years, the weather varied enormously over the Languedoc region. In the north, there was heavy rain at the end of the summer, while in the Narbonne area, further to the south, hardly a drop of rain fell over the same period.

At Aussières, the weather provided ideal conditions for the vines throughout the growing season, from bud break, through flowering and ripening.

Thanks to these consistently good conditions, all of our plots were able to reach optimal maturity, offering excellent aromatic expression and perfect balance for all varieties: from the early-ripening Chardonnay to the later-ripening Mourvèdre and Cabernet Sauvignon.

The plots used to produce Château d'Aussières were harvested between 8 September and 12 October 2015.

■ 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 up to 21 days. 40% of the wine is aged in oak barrels (50% new oak), partly coming from the Tonnellerie des Domaines in Pauillac.

■ TASTING NOTES

Dark colour with glints of violet.

The nose is deep and elegant, but still quite closed. The effect of the barrel-ageing is not yet fully integrated, but the delicate woody notes are already blending with aromas of pine and eucalyptus.

On the palate, it is powerful with notes of cherry and chocolate. The significant proportion of Mourvèdre gives the wine good length and perfectly complements the finesse of the Syrah and the lighter notes of the Grenache. The finish is well-balanced and elegant. Having benefited from almost perfect conditions during the growth cycle, this vintage, despite its relative youth, is very pleasant to drink now, and will no doubt keep its freshness for some years to come.



TECHNICAL INFORMATION

Varietals : Syrah 59%, Mourvèdre 28%, Grenache 13%

Yield : 38 hL/ha

Alcohol content : 14.5 % vol.

pH : 3.65

Total acidity : 3.50 g/l