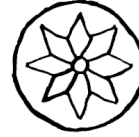


DOMAINE D'AUSSIÈRES



Domaine D'Aussières Corbières Rouge 2021

AOC Corbières, Languedoc-Roussillon, France

WINEMAKING

The winemaking process is carried out in a traditional manner. Alcoholic fermentation takes place in stainless steel and cement tanks at controlled temperature. During fermentation, regular pump-overs ensure a gentle and gradual extraction of tannins.

AGEING

At the end of fermentations, the wine is left to rest for two days. The total maceration time ranges from 15 to 20 days. 50% of the wine is aged in oak barrels (one third in new barrels), mostly from the Tonnellerie des Domaines in Pauillac.

VARIETALS

Syrah 56%, Mourvèdre 27%, Grenache noir 10%, Carignan 7%

TASTING

Aussières Castle 2021 displays an intense garnet robe. The nose is indulgent, delivering aromas of black fruits, where cherry and blackberry mingle with a touch of almond and dark chocolate. The palate is harmonious, underlined by wood and light toasty notes. The tannins are chalky and contribute to the unique power of Aussières Castle.

