

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

DOMAINE D'AUSSIÈRES

AUSSIÈRES CHARDONNAY 2019

BACKGROUND

Due to its exceptional geographical location and unique wine-growing site and history, Domaine d'Aussières is one of those wild, natural places that gives an impression of great force and beauty. These words of Baron Eric de Rothschild explain why he fell in love with the estate and Domaines Barons de Rothschild (Lafite) has taken on the challenge to revitalize one of the oldest and most beautiful wine-making estates in the Narbonne area. Now his daughter Saskia continues the work her father began. Acquired by Domaines Barons de Rothschild (Lafite) in 1999, the 1,359 acre Domaine d'Aussières estate has undergone a vast rehabilitation program. 412 acres of vines have been replanted with carefully selected traditional Languedoc grape varieties: Syrah, Grenache, Mourvèdre and Carignan, complemented with Cabernet, Merlot and Chardonnay.

APELLATION

IGP Pays d'Oc, Languedoc, France

VARIETAL COMPOSITION

100% Chardonnay

TERROIR & VINTAGE NOTES

The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France. 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 from the coolest plots of Aussières and selected neighbouring terroirs, in order to obtain a wine with distinctive freshness.

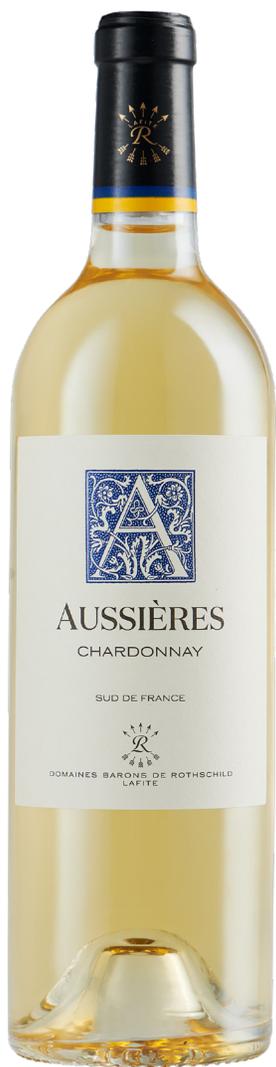
In the Languedoc, after a mild winter and a cool spring, temperatures rose, reaching a peak throughout the region at the end of June; this was followed by a hot summer. Fortunately, Aussières escaped the drought and the heatwave thanks to its ally the wind; in particular from the south-east: the "Marin" which brings just the right amount of moisture for the vines' growth. Finally, some rain at the beginning of September enabled the grapes to reach the desired levels of ripeness. The Carignan, Mourvèdre and Grenache benefited the most from these conditions and in this vintage reveal superb freshness and aromatic intensity.

WINEMAKING & AGEING

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

Bright, very pale yellow color tinged with green. Good range of aromas on the nose, with delicate notes of juicy white fruit and vine peaches. Ethereal balance on the palate, initially very lively the wine then develops volume. The finish is rich and lingers with intense notes of tropical fruit (mango and pineapple), underscored by a pleasant minerality.



WINEMAKER

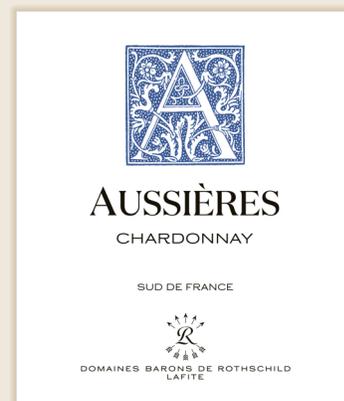
Olivier Richaud

TECHNICAL DATA

Total acidity: 3.65 g/L
pH: 3.53

Alcohol
13.5%

AUSSIÈRES



"Because of its exceptional geographical location, its unique wine-growing site and history, Domaine d'Aussières is a wild, natural site of great force and beauty and with land of exceptional potential."

– Baron Eric de Rothschild

