

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

DOMAINE D'AUSSIÈRES

BLASON D'AUSSIÈRES 2018

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.

APPELLATION

Corbières, Languedoc, France

VARIETAL COMPOSITION

39% Syrah, 35% Grenache Noir, 19% Carignan, 7% Mourvèdre

TERROIR & VINTAGE NOTES

Blason is made from vines planted on deeper soils that confer the vines less water stress than the shallow soils of the plots going into the Grand Vin. The resulting wines is comparatively fruitier and more accessible in style. The traditionnal Corbières blend is made predominantly of Syrah, with Carignan, Mourvèdre and Grenache, whilst the cooler terroir of Aussières gave the wine its exceptionnel balance and finesse.

In the Languedoc, the 2018 vintage began with a cold, wet winter followed by an extremely wet spring. Substantial rain in June enabled water reserves to be replenished. Thanks to a very hot summer punctuated by regular, short spells of rain, accompanied by dry air and favorable temperatures with a marked difference between day and night-time temperatures, the characteristic of the vintage that will be most remembered is the exceptional quality of the harvest. This propitious weather enabled the grapes to be picked at optimal ripeness. During the harvests, the Syrah stood out as having flourished in this vintage's slightly unusual weather conditions. The plots used to produce Blason d'Aussières were harvested between September 19th and October 8th.

WINEMAKING

Blason d'Aussières is made according to the traditionnal method. Alcoholic fermentation takes place in temperature-controlled stainless steel and concrete tanks. The Carignan partially undergo carbonic maceration, contributing to its distinctive style. During fermentation regular pump over allows a gentle extraction of the tannins and phenolic compounds. Once the fermentation is completed, the wine is left untouched for a few days. Total maceration time stretches 15-20 days.

TASTING NOTES

Very dark red color with glints of violet. Intense nose, in which dark fruit, such as blackberries, and the garrigue mingle with roasted notes. Notes of red fruit and the elegance of the tannins are immediately apparent in the attack. The palate then develops, with lots of roundness, to more complex notes of spices and garrigue. Good length, ending with a harmonious balance between finesse and density.



WINEMAKER

Olivier Richaud

TECHNICAL DATA

Total Acidity: 3.0 g/L

pH: 3.62

Alcohol
14.5%

AUSSIÈRES



BLASON
D'AUSSIÈRES

CORBIÈRES
APPELLATION CORBIÈRES CONTRÔLÉE



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LAFITE

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