



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

DOMAINE D'AUSSIÈRES

A D'AUSSIÈRES BLANC 2020

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

IGP Pays d'Oc (Languedoc), France

VARIETAL COMPOSITION

85% Chardonnay, 5% Sauvignon blanc, 3% Vermentino, 2% Bourboulenc, 2% Roussanne, 2% Grenache blanc, 1% Marsanne

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.

The relatively mild winter in 2020 led to an early bud break and increased the threat of fungal diseases. A warm, relatively wet summer, with a hot, dry late summer period, without scorching high temperatures, allowed the grapes to reach their optimal aromatic potential slowly, while maintaining a sufficient level of acidity.

As the growth cycle progressed, the vines lost their head start and grapes were harvested about ten days earlier than the previous vintage.

WINEMAKING & AGEING

Grapes were harvested before daylight when temperatures were at their lowest. After a few hours of cold maceration, they were pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine was partly aged on lees in order to obtain a good balance between roundness and freshness.

TASTING NOTES

Aussières Blanc 2020 has a rich, complex nose in which one finds notes of flowers (lily of the valley, broom), patisserie (butter, brioche), ripe fruit (apricots) and honey.

On the palate, the attack is round, and the wine has a lively, fresh character. There is the minerality that also constitutes Aussières Blanc's identity, and which here underscores a broad palette of fruity (tart apple, cider apple), and sweet dessert notes. A hint of freshly grated hazelnut brings the wine to a very harmonious finish.

WINEMAKER

Olivier Richaud

TECHNICAL DATA

Total Acidity: 3.52 g/L
pH: 3.57

Alcohol
13.5%

AUSSIÈRES



IGP PAYS D'OC



DOMAINES BARONS DE ROTHSCHILD
LAFITE

"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



• Narbonne
• Domaine d'Aussières
(Corbières)



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