

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

DOMAINE D'AUSSIÈRES

CHÂTEAU 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

76% Syrah, 24% Mourvèdre

TERROIR & VINTAGE NOTES

The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France.

The grapes 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.

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, this vintage will be most remembered for the exceptional quality of the harvest. This 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 Château d'Aussières were harvested between September 19th and October 8th.

WINEMAKING & AGEING

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 15-20 days. 40% of the wine is aged in oak barrels (33% new oak), partly coming from the Tonnellerie des Domaines in Pauillac.

TASTING NOTES

A very complex aromatic bouquet of fresh and cooked fruit, undergrowth, garrigue, pepper and fresh vegetal notes. On the palate, there is the same generous expression of fruit, the balance is harmonious and full-bodied, supported by fine tannins which bring a pleasant freshness. The finish is long and rich, with notes of jam and chocolate.



WINEMAKER

Olivier Richaud

TECHNICAL DATA

Total Acidity: 3.12 g/L
pH: 3.88

Alcohol
15.5%

AUSSIÈRES



CHATEAU D'AUSSIÈRES
CORBIÈRES

"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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