

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

DOMAINE D'AUSSIÈRES

ROSÉ 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

Corbières (Languedoc), France

VARIETAL COMPOSITION

74% Grenache Noir, 26% Syrah

TERROIR & VINTAGE NOTES

The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France. Specific plots have been selected for this wine, conducted with an organic farming approach. During the entire growing season, the vines have been tended with the idea to produce a rosé that would render the complexity and finesse of its terroir.

Thanks to the cooler geographic orientation of Aussières, the Grenache matures slowly, developing a wide palette of delicate fruity aromas which contributes greatly to the elegance of the wine. Syrah adds a zest of freshness to the blend and contributes to the balance between generosity and tension.

In 2020 a fairly mild winter led to an early budbreak and increased the threat of cryptogamic diseases. The summer was warm and relatively wet, with a warm and dry after season, without any heatwaves, which allowed the grapes to slowly reach their optimal aromatic potential while retaining sufficient acidity.

WINEMAKING & AGEING

The winemaking process incorporates as little intervention as possible in order to express the intrinsic quality of the grapes. When arriving at the cellar, grapes are immediately cooled down to preserve their aromatic freshness and left to macerate for a couple of hours inside the press to extract the finest aromatic component from the skins.

The grapes are then delicately pressed with a strict selection. Only the finest batches were kept for this premium rosé and overall, 50% of the initial volume had to be discarded. The must is then kept for 10–15 days at a temperature between 37–41°F (stabilisation à froid) prior to fermentation.

20% of the wines are fermented in new oak barrels to add complexity to the wine while the rest is fermented in stainless steel tanks. Then the wine is kept for 4 months on its lees with regular bâtonnage before being assembled and bottled.

TASTING NOTES

Clear and brilliant, a delicate pink apricot color with cherry hues. Complex on the nose with flowery notes (white flowers) combined with acacia honey and toasted brioche. On the palate, the wine develops a rich aromatic palette of summer fruit (peach, melon, red and black currant) laced with aromas of sour candy. Round and powerful, with a great balance and generous mouthfeel layered with notes of toasted almonds and hazelnuts and a refreshing backbone. The wine is full with great persistence and hints of butterscotch on the final.

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



TAUB FAMILY
SELECTIONS



WINEMAKER

Olivier Richaud

TECHNICAL DATA

Total Acidity: 3.30 g/L
pH: 3.38

Alcohol
14.5%



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections