

DOMAINES BARONS DE ROTHSCHILD LAFITE

# DOMAINE D'AUSSIÈRES

## A D'AUSSIÈRES ROUGE 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

30% Grenache Noir, 19% Syrah, 12% Cabernet Franc, 10% Marselan, 10% Alicante-Henri-Bouschet, 7% Cabernet Sauvignon, 2% 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 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.

The grapes come from flatter, lower lying parts of the estate where the deeper soils with underlying sandsilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region: Cabernet Sauvignon, Merlot and Cabernet Franc that contribute to the complexity of this blend.

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 grapes were harvested about ten days earlier than the previous vintage.

### WINEMAKING & AGEING

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods. The maceration period varies from 10 to 12 days with gentle extraction and fermentation at fairly low temperatures (around 77°F) in stainless steel vats in order to preserve the wine's full aromatic potential. Ageing is then carried out in vats so as to keep all of the fruit's freshness and purity.

### TASTING NOTES

Intense, dark color with glints of purple. On aeration, the nose opens up substantially offering a rich aromatic profile, with pronounced Mediterranean aromas typical of the terroir, with sweet spices, liquorice, stewed garrigue fruit (figs, redcurrants, almonds).

The palate is very pleasant, characterized by balance and harmony. Soft, elegant tannins coat flavors of Mediterranean cuisine (piquillo peppers stuffed with tapenade, fig jam, etc.), accompanied by notes of smoked tea and cigar.

A wine with a multi-faceted character, Aussières Rouge can be consumed on almost any occasion and be paired with a very wide variety of foods.



### WINEMAKER

Olivier Richaud

### TECHNICAL DATA

Total Acidity: 3.05 g/L

pH: 3.65

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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