

## WINEMAKER

Aymeric Izard  
Olivier Trégoat

## TECHNICAL DATA

Acidity  
3.80 g/L - pH: 3.5  
Alcohol  
13.5%  
Residual Sugar  
< 1g/L

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

# DOMAINE D'AUSSIÈRES

BLASON D'AUSSIÈRES 2016

## 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, France

## VARIETAL COMPOSITION

49% Syrah, 23% Carignan, 14% Mourvèdre, 14% Grenache

## TERROIR & VINTAGE NOTES

As in previous years, the weather varied enormously over the Languedoc region. The nearby Mediterranean coastline was strongly impacted by low rainfall, not only during the winter but also during the growing season.

However, this very special vintage enabled a good expression of the vines throughout the growth cycle, from bud break to flowering and, finally, the ripening stage. Proof that the combination of our cool terroir and plots that are now reaching maturity, can meet the challenge of atypical climatic conditions. Excellent levels of ripeness were achieved for all varieties, with beautiful aromatic expressions and good balance for all plots, from the first to be picked through to the last.

## WINEMAKING

The plots used to produce Blason d'Aussières were harvested between September 12th and October 8th 2016. Vinification took place in the traditional Bordeaux method or carbonic maceration depending on the grape varietal. Fermentation took place in concrete and stainless steel vats. Maceration lasted 12-18 days.

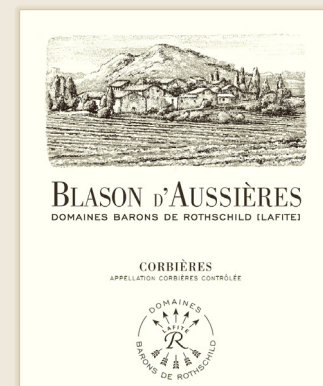
## AGEING

Ageing was 20% in barrels and 80% in vats for 18 months.

## TASTING NOTES

Dark red with a beautiful brightness. Open, powerful nose, with the notes of garrigue and clove that are characteristic of wines from Corbières' best terroirs. After a smooth, fresh attack on the palate, the wine develops more power. Very good, dense structure. Despite their youth, the tannins are already supple and supported by well-integrated wood. This wine presents a particularly fine harmony between freshness and structure.

# AUSSIÈRES



*"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

