



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

DOMAINE D'AUSSIÈRES

CHÂTEAU D'AUSSIÈRES 2014

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

56% Syrah, 17% Grenache, 16% Carignan, 11% Mourvèdre

VINTAGE NOTES

This vintage had some challenging weather due to an excess of rain in the northern and southernmost parts of the region, while the central area suffered from a shortage.

In the Aussières' vineyard, the weather resulted in unevenness between the various terroirs and grape varieties. However, the 2014 vintage presents a nice balance of the wines, with good levels of extraction, lovely aromatic finesse and plenty of freshness.

WINEMAKING

The grapes were harvested between September 8th and October 12th. Vinification took place in the traditional Bordeaux method or carbonic maceration depending on the grape varietal. Fermentation took place in stainless steel or cement vats and maceration lasted 21 days.

AGEING

The wine was aged 40% in barrels and 60% in vats.

TASTING NOTES

Intense, glittering red color with a slightly blush tinge. The spicy nose offers peppery notes of cloves and fresh nutmeg. On the palate, the attack is well-rounded, continuing with vanilla and silky tannins that accompany a long, elegant finish with notes of toast and caramel.

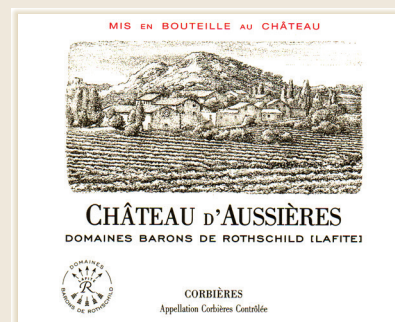
WINEMAKER

Aymeric Izard
Olivier Tregot

TECHNICAL DATA

Acidity
3.63 g/L - pH: 3.62
Alcohol
14.5%
Residual Sugar
< 1g/L

AUSSIÈRES



92-93

POINTS

JAMES SUCKLING

November 2015

92 PTS ROBERT PARKER'S
WINE ADVOCATE 4/17

