



WINEMAKER

Aymeric Izard
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TECHNICAL DATA

Acidity
3.30 g/L - pH: 3.7
Alcohol
14%
Residual Sugar
< 1g/L

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

DOMAINE D'AUSSIÈRES

CHÂTEAU 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.

APELLATION

Corbières, France

VARIETAL COMPOSITION

48% Syrah, 37% Mourvèdre, 8% Grenache, 7% Carignan

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, despite these particular conditions, a good vegetative growth throughout the growth cycle, from bud break to flowering and, finally, the ripening stage will characterize this vintage. Proof that the combination of cool terroir and vines that are now reaching maturity, can meet the challenge of atypical weather conditions.

The constraints imposed by the climate still allowed excellent levels of ripeness on all our wine varieties, with beautiful aromatic expressions and good balance for all the plots.

WINEMAKING

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.

TASTING NOTES

Initially, the nose presents oak and roasted notes from the barrel ageing, it then becomes more complex with a hint of cloves and liquorice. On the palate, the attack is reserved but very refined offering notes of black fruit and spices. This year's blend of Mourvèdre, Syrah, Grenache, and Carignan, gives the wine a very elegant tannic structure. Well-integrated notes from the barrel ageing mingle harmoniously in a long, lingering finish.

AUSSIÈRES



90 WINE SPECTATOR
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