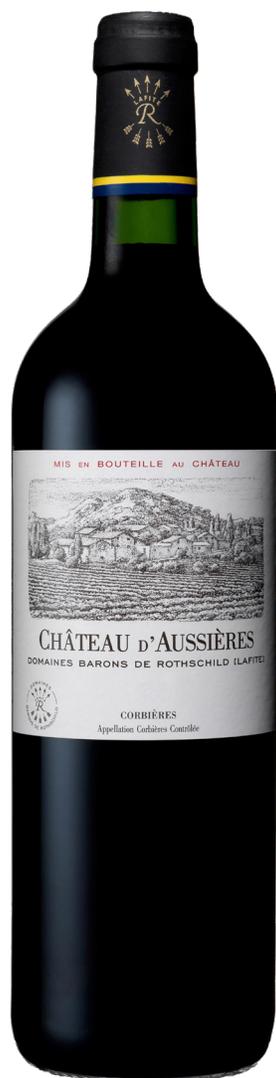


DOMAINES BARONS DE ROTHSCHILD (LAFITE)

DOMAINE D'AUSSIÈRES

CHÂTEAU D'AUSSIÈRES 2015



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

59% Syrah, 28% Mourvèdre, 13% Grenache

VINTAGE NOTES

As in previous years, the weather varied enormously over the Languedoc region. In the north, there was heavy rain at the end of the summer, while in the Narbonne area, further to the south, hardly a drop of rain fell over the same period. At Aussières, the weather provided ideal conditions for the vines throughout the growing season, from bud break, through flowering and ripening. Thanks to these consistently good conditions, all of our plots were able to reach optimal maturity, offering excellent aromatic expression and perfect balance for all varieties.

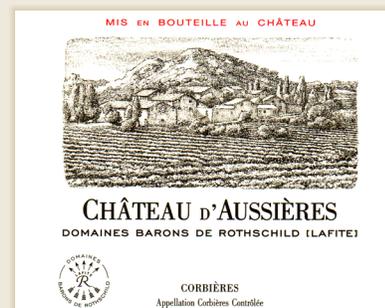
WINEMAKING

The plots used to produce Château d'Aussières were harvested between September 8th and October 12th 2015. 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 up to 21 days.

TASTING NOTES

Dark color with glints of violet. The nose is deep and elegant, but still quite closed. Delicate woody notes that blend with aromas of pine and eucalyptus. On the palate, it is powerful with notes of cherry and chocolate. The significant proportion of Mourvèdre gives the wine good length and perfectly complements the Syrah and Grenache. The finish is well-balanced and elegant. Having benefited from almost perfect conditions during the growth cycle, this vintage is very pleasant to drink now, and will no doubt keep its freshness for some years to come.

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



WINEMAKER

Aymeric Izard
Olivier Tregotat

TECHNICAL DATA

Acidity
3.50 g/L - pH: 3.65
Alcohol
14.5%
Residual Sugar
< 1g/L