

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

## DOMAINE D'AUSSIÈRES

AUSSIÈRES RED BLEND 2018

### 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

IGP Pays d'Oc, Languedoc, France

### VARIETAL COMPOSITION

30% Syrah, 25% Marselan, 15% Merlot, 10% Cabernet sauvignon, 10% Cabernet franc, 10% Autres

### 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.

In the Languedoc, the cold, wet winter, very wet spring, and substantial rain in June, brought the benefit of well-replenished groundwater reserves, and the inconvenience of rampant mildew that affected certain areas in the region.

Thanks to a very hot summer punctuated by regular, short spells of rain, accompanied by generally dry air and favorable temperatures with a marked difference with day and night-time temperatures, the characteristic of this vintage that will be remembered will be the very high quality of the harvest. This propitious weather enabled the grapes to be picked at optimal ripeness. During the harvests, the Syrah stood out as having particularly flourished in this vintage's slightly unusual weather conditions.

### 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 25°C) 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

Beautiful garnet color with glints of deep purple. The nose is initially quite discreet, offering fresh almonds and hint of smoke, it then develops aromas of blackberries and star anise with aeration. Rounded, delicate palate with silky tannins on the finish.

### WINEMAKER

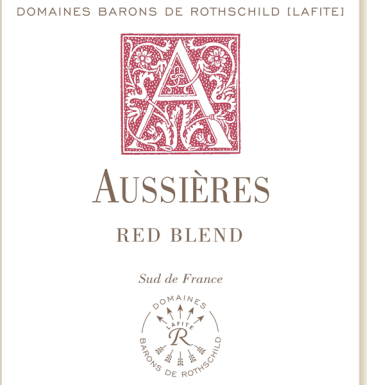
Olivier Richaud

### TECHNICAL DATA

pH: 3.60

Alcohol  
14%

# 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

