



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

DOMAINE D'AUSSIÈRES

CHÂTEAU D'AUSSIÈRES 2014

BACKGROUND

Domaine d'Aussières has been since the Roman era, one of the great estates of the Languedoc. In the Middle Ages, it belonged to the celebrated Abbey of Fontfroide, its neighbor. With its exceptional location, terroir and by the force of its history, the Domaine d'Aussières is, a wild and natural property of intense and powerful beauty. Since 1999, Domaines Barons de Rothschild (Lafite) have revitalized over 413 acres of vineyards on the 1,359 acre estate, as well as renovated the cellars of the Domaine. The 259 acres of AOC Corbières vineyard are planted to carefully-selected traditional Languedoc varietals: Syrah, Mourvedre, Grenache and Carignan. The vineyard is located near Narbonne, in the Corbières' microclimate of Fontfroide and Boutenac.

APPELLATION

Corbières, France

VARIETAL COMPOSITION

60% Syrah, 25% Grenache, 15% 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
Eric Kohler

TECHNICAL DATA

Acidity
3.25 g/L - pH: 3.67
Alcohol
14%
Residual Sugar
< 1g/L

SUGGESTED RETAIL PRICE:
\$29.99

AUSSIÈRES

