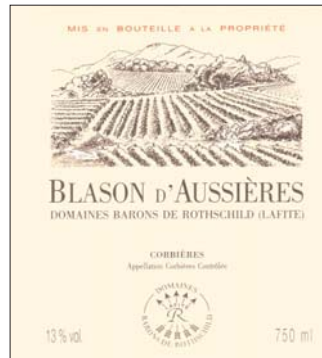


# CHÂTEAU D'AUSSIÈRES

## LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Corbières, France



## Blason d'Aussières 2008

### THE VINEYARD

The vineyard is located near Narbonne, in the Corbières' microclimate of Fontfroide and Boutenac. Château 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 Château d'Aussières is, a wild and natural property of intense and powerful beauty. Since 1999, Domaines Barons de Rothschild (Lafite) have revitalized over 390 acres of vineyards on the 1,359 acre estate, as well as renovated the cellars of the Château. The 260 acres of AOC Corbières vineyard are planted to carefully-selected traditional Languedoc wine grape varieties: Syrah, Mourvedre, Grenache and Carignan.

### HARVEST & AGEING

A new, entirely renovated, winery has been built at the Château d'Aussières in the middle of the Aussières vineyard. All operations, from the harvest itself to bottling, are conducted with the greatest care using state-of-the-art technology. The AOC vineyards are primarily rock (as Corbières "Cor" is an old Celtic word meaning rock) and sandstone, slate, gravel, clay and sand. The vineyard is at the base of the Corbières Mountain range. The winter and spring of 2008 were very dry but fortunately there was plenty of rain at the end of May. Then, despite the severe overall dryness, the vegetative cycle was able to continue very favorably due to a few strategic showers. The Tramontana and the sea breeze followed one another at the end of the summer, with regular sunshine and slightly below average temperatures. Harvest took place in excellent conditions from the 15th of September to the 10th of October. Vinification took place in the traditional Bordeaux method or carbonic maceration depending on the grape varieties. Fermentations took place in concrete and stainless steel vats. Maceration lasted 12 days. Ageing was 20% in barrels and 80% in vats for 18 months.

### WINEMAKER'S NOTES

Beautiful dark red colour with hints of violet. The nose is already very intense, with dark fruit (blackberries) and garrigue combining with toasted notes. From the attack, notes of red fruit and the elegance of the tannins are immediately apparent. The palate then develops, with lots of roundness, to more complex notes of spices and garrigue. Best time for drinking: 2010-2013.

Grape Varieties: Syrah 45%, Grenache 40%, Mourvèdre 15%

Production: 220,000 bottles

Yields: 40hl/ha

Alcohol: 14 %

Total acidity: 3.20 gr/l

pH: 3.7

Residual sugar : < 2gr/l

