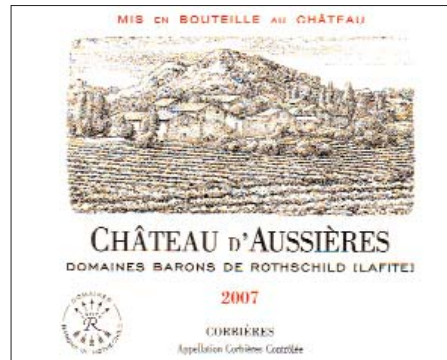


CHÂTEAU D'AUSSIÈRES

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Corbières, France



Château d'Aussières 2007

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 259 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. In 2007, the weather in the Languedoc was excellent. There was little rain, but it fell at the right time. This encouraged ideal vegetal development of the vine until harvest. Thanks to a very mild summer, the different varieties of the Languedoc all reached a very good level of ripeness. This balanced vintage boosted the quality of the plots planted with Mourvèdre. The plots of Corbières were picked between the 10th of September and 3rd of October in excellent conditions. Aged in traditional Bordeaux method or carbonic maceration depending on the grape varieties. Fermentation took place in stainless steel or cement vats. Maceration lasted 12-15 days. The wine was then aged in 40% barrels and 60% in vats.

WINEMAKER'S NOTES

The wine is a very deep garnet red color. The nose has intense aromas of fresh red fruits and spices. The oak is well integrated in the heart of the wines aromatic structure. Totally typical style from the Languedoc with fine notes of 'garrigues'. At first on the palate the wine is quite reserved and then rapidly opens out. It is rich, balanced and elegant. The tannins are tight and silky. Crispy fruit. The retro-olfaction is spicy and floral. A long and dense finish. The rich tannic aspect from the Mourvèdre as well as its liveliness perfectly matches the style of DBR.

Grape Varieties: Syrah 60%, Grenache 10%, Mourvèdre 30%

Yield: 35 hl/ha

Alcohol: 14%

Acidity/pH: 3.12g/l/ 3.88

Residual Sugar: <2g/l

Production: 100,000 bottles

