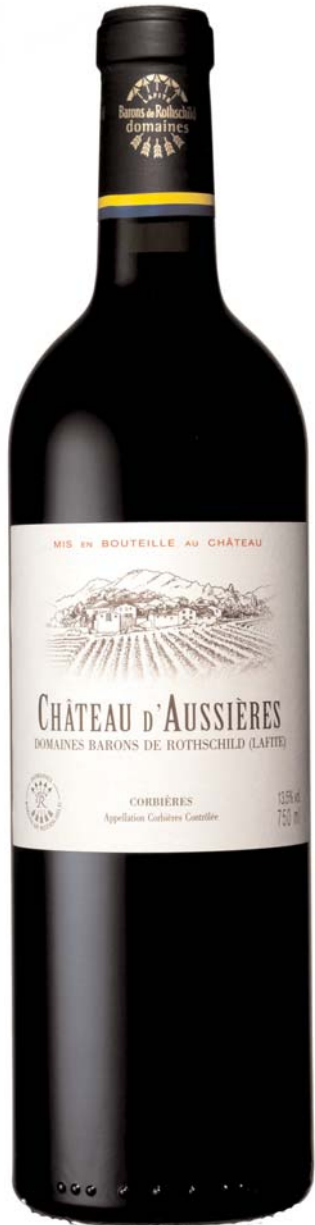


CHÂTEAU D'AUSSIÈRES

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)
LANGUEDOC, FRANCE

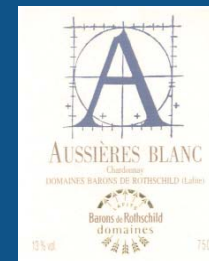
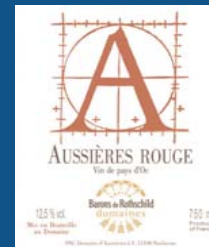
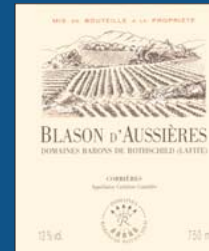
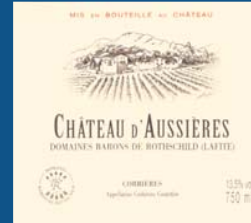


Because of its exceptional geographical location, its unique wine-growing site and history, Château d'Aussières is one of those wild, natural places that gives an impression of great force and beauty. These words of Baron Eric probably explain why he fell in love with it and account for the partnership set up between Domaines Barons de Rothschild (Lafite) and Domaines Listel to revitalize one of the oldest and most beautiful wine-making estates in the Narbonne area.

Acquired in 1999, the 550 hectare estate has undergone a vast rehabilitation programme. 158 hectares of vines have been replanted with carefully selected traditional Languedoc grape varieties: Syrah, Grenache, Mourvèdre and Carignan, completed with Cabernet, Merlot and Chardonnay. The building was restored at the same time and a new winery installed in the old cellars, at the heart of the vineyard.

The 158 hectare vineyard is situated close to Narbonne, in the Corbières Appellation. It is in the foothills of the Fontfroide highlands. The soils are very varied - very shallow and stony on the higher slopes, contain sand and sandstone at the base of the hills and become deeper and sandier on the plains. In some of the plots, outcrops of pink sandstone make it difficult to work with machines.

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Two thirds of the vineyard are in the Corbières AOC appellation (grape varieties: Syrah, Mourvèdre, Grenache, Carignan, Cinsault) and one third are classed as Vin de Pays d'Oc (grape varieties: Chardonnay, Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot).

The vineyards are planted out in typical Corbières style, with 4,400 trellised vine plants per hectare. As the vineyard is very young, yields are deliberately kept low (about 35hl/ha) to promote good root development and plant structure, while ensuring a high quality crop.

Owing to the diversity of grape varieties, the harvest at Aussières starts in early September and only ends in early October. The red grape varieties are vinified in traditional Bordeaux fashion or using the Languedoc technique of carbonic maceration. After maceration on the skins, 90% of the white grapes are vinified in stainless steel vats, and 10% in barrel to add extra complexity to the wine. Tasting sessions for blending operations start right at the beginning of the ageing process and grape varieties are rigorously selected for each wine.

Château d'Aussières
Blason d'Aussières
Aussières Rouge
Aussières Blanc

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