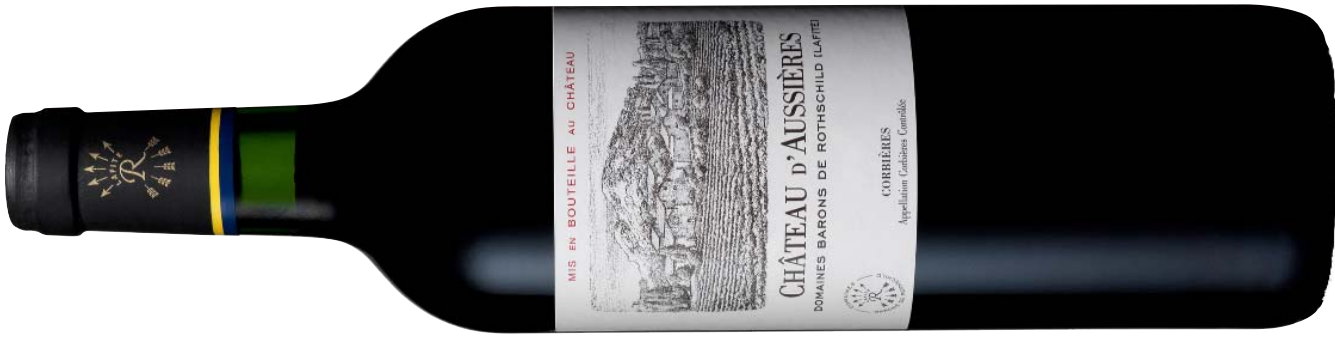


CHÂTEAU D'AUSSIÈRES

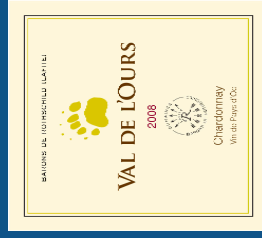
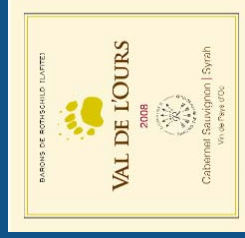
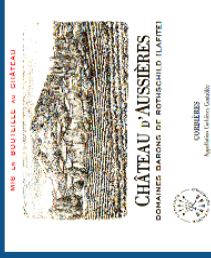
LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)
LANGUEDOC, FRANCE



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 the estate. 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.

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 - quite 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.



Two thirds of the vineyard are in the Corbières AOC appellation (grape varieties: Syrah, Mourvèdre, Grenache, Carignan, Cinsaut) 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 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
Val de l'Ours Cabernet Sauvignon-Syrah
Val de l'Ours Chardonnay

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CHÂTEAU D'AUSSIÈRES

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Corbières, France



Château d'Aussières 2009

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. Weather conditions in 2009 were very uneven in the Languedoc. A rather wet winter ensured good water reserves. January 2009 will always be remembered for the massive storm "Klaus", which generated winds in excess of 110 mph (180 km/h). Fortunately, Aussières' vineyard did not come to any harm. A rainy period at the beginning of the growing season rebalanced the water supply. Very mild temperatures in April and May resulted in excellent growth. The summer benefited from relatively low rainfall in the form of localized storms, typical of the Mediterranean climate. The second half of August saw high temperatures that accelerated the ripening of the early varieties. The plots planted with the Corbières grape varieties were picked between September 17th and October 7th. Aged in traditional Bordeaux method or carbonic maceration depending on the grape varieties. Fermentation took place in stainless steel or cement vats. Maceration lasted 12-20 days. The wine was then aged in 40% barrels and 60% in vats.

WINEMAKER'S NOTES

Very dark, almost black, garnet color. The nose is subtle but has superb depth. Perfectly integrated, almost imperceptible woodiness. Hint of blackcurrants. An immediate sensation of density. The wine develops on the palate for a long time. It is full-bodied, without being aggressive. At the moment, the Syrah is very dominant, but is still very well complemented by the smoothness of the Mourvèdre. The finish is very long, remaining balanced with well-defined but perfectly blended tannins in a very classic DBR style. This is a wine that shows great potential...and which deserves to be left in the bottle for at least a few months!

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

Yield: 35 hl/ha

Alcohol: 14.5%

Acidity/pH: 3.17g/l/ 3.80

Residual Sugar: <2g/l

Production: 120,000 bottles

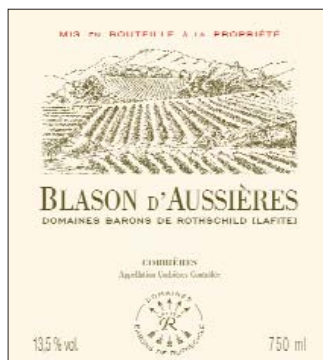


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CHÂTEAU D'AUSSIÈRES

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Corbières, France



Blason d'Aussières 2009

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. Weather conditions in 2009 were very uneven in the Languedoc. A rather wet winter ensured good water reserves. January 2009 will always be remembered for the massive storm "Klaus", which generated winds in excess of 110 mph (180 km/h). Fortunately, Aussières' vineyard did not come to any harm. A rainy period at the beginning of the growing season rebalanced the water supply. Very mild temperatures in April and May resulted in excellent growth. The summer benefited from relatively low rainfall in the form of localized storms, typical of the Mediterranean climate. The second half of August saw high temperatures that accelerated the ripening of the early varieties. The plots planted with the Corbières grape varieties were picked between September 17th and October 7th. 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 color. Clean, fresh nose. Good harmony between the grape varieties, with typical Corbières characteristics. One can tell that Aussières' Carignans are maturing and becoming more refined. Notes of flowers, blackberries and spices. The attack presents the wine's usual suppleness and reveals a delightful sweetness. Perfect proportions of Mourvèdre and Syrah provide good structure. The concentration is medium, but this is intentional, in order to make the wine more accessible as soon as it is bottled.

Grape Varieties: Syrah 40%, Grenache 25%, Mourvèdre 20%, Carignan 15 %

Production: 400,000 bottles

Yields: 40hl/ha

Alcohol: 14.5 %

Total acidity: 3.09 gr/l

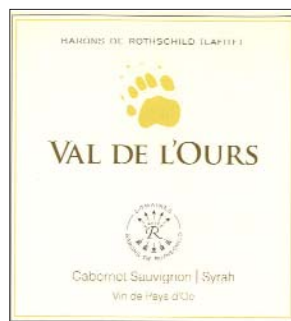
Residual sugar/pH: < 2gr/ 3.8gr



VAL DE L'OURS

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Languedoc, France



Vin de Pays d'Oc Cabernet Sauvignon-Syrah 2010

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 395 acres of vineyards on the 1,359 acre estate, as well as renovated the cellars of the Château. The 140 acres of Vin de Pays vineyards are planted to: Cabernet Sauvignon, Cabernet Franc, Merlot, Chardonnay, Petit Verdot & Alicante Bouchet.

HARVEST & AGEING

The winter of 2010 was cold, with several long periods of low temperatures. The mild weather in April contrasted with the coolness in March and even more so with May. During the latter, low temperatures, rain and snow delayed the growth cycle of the early varieties. The hot summer with very little rain prevented them from ever catching up. Despite a very wet May and regular - but limited - rain during the winter, rainfall for the year was lower than usual in 2010. The "freshness" of the Val de l'Ours terroir greatly helped the vineyard to cope with the dry period but the harvests took place ten days later than in 2009. In the autumn, the mild days and cool nights enabled slow ripening to give the vintage excellent balance. The parcels used to produce Val de l'Ours Cabernet Sauvignon-Syrah were harvested between the 17th of September thru the 16th of October. Vinified in the Traditional Bordeaux style. Fermentation takes place in stainless steel vats. Maceration lasts about 10-15 days. Aged for 8-12 months in stainless steel vats.

WINEMAKER'S NOTES

Very dark in color, this wine immediately inspires a feeling of richness. Generous, open nose. The 2010 expresses more of its Languedoc character than Val de l'Ours Cabernet Sauvignon-Syrah has in previous years, no doubt due to a more subtle expression of the Cabernet Sauvignon. This regional character is reinforced by the Syrah which is still very present. Slightly acidic notes of blackcurrants. On the palate, the wine is immediately soft, with lots of volume. The tannins are silky and fresh. The concentration is very good without being at all aggressive. The finish is long and the wine remains very homogeneous with excellent complementarity between the two grape varieties.

Grape Varieties: 70 % Cabernet Sauvignon, 30 % Syrah

Yields: 40hl/ha

Bottling : Spring/Summer 2011

Alcoholic degree: 14.0 %

Total acidity: 3.22 g/l

PH : 3.72

Residual sugar: < 2g/l

Production : 550,000 bottles

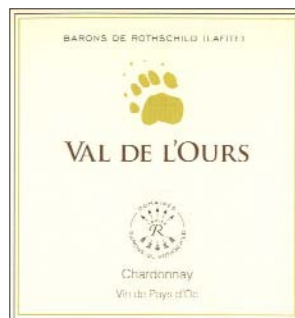


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VAL DE L'OURS

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Languedoc, France



Vin de Pays d'Oc Chardonnay 2010

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. DBR planted chardonnay at Aussières because it is particularly cold- the coldest valley in the Languedoc. "Fontfroide" translated is "cold valley". This results in an atypical style for a Languedoc white - very light, fresh & interesting

HARVEST & AGEING

The winter of 2010 was cold, with several long periods of low temperatures. The mild weather in April contrasted with the coolness in March and even more so with May. During the latter, low temperatures, rain and snow delayed the growth cycle of the early varieties. The hot summer with very little rain prevented them from ever catching up. Despite a very wet May and regular - but limited - rain during the winter, rainfall for the year was lower than usual in 2010. The "freshness" of the Val de l'Ours terroir greatly helped the vineyard to cope with the dry period but the harvests took place ten days later than in 2009. In the autumn, the mild days and cool nights enabled slow ripening to give the vintage excellent balance. The Chardonnay grown on the property was harvested on September 8th thru 10th. Once again this year, Val de l'Ours Chardonnay is a blend between the wines of the estate and wines selected from the best terroirs of the Languedoc. The must was vinified in stainless steel vats with temperature control. Fermented for 15 days with at 18°C. Aged 4 months in stainless steel vats.

WINEMAKER'S NOTES

Beautiful bright yellow with particularly pronounced hints of green. Occasional strings of bubbles. Clean, fresh nose. Pleasant citrus notes of lime and kumquat. Also white flowers, very characteristic of Val de l'Ours Chardonnay. The attack is direct and vigorous. The wine then becomes softer and more supple, but without losing its freshness. Good balance between smoothness and acidity provides solid structure. The finish remains strong and balanced. The richness of the Chardonnay is well expressed, without any heaviness.

Grape Varieties: 100% Chardonnay

Yields: 40 hl/ha

Bottling: May 2010

Alcoholic degree: 13.0 %

Total acidity: 4.03 g/l

PH: 3.38

Residual sugar: < 2g/l

Production: 340,000 bottles



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CHÂTEAU D'AUSSIÈRES

Les Domaines Barons de Rothschild (Lafite)
2009
Corbières, France



91 pts



AS SEEN IN...

WINE ENTHUSIAST
MAGAZINE

This is a modern-style Corbières with dark, concentrated black fruit flavors of cherry, berry and plum flesh framed by a rich, sweet toasted oak character. The palate is lush and velvety, with notes of vanilla pod and chocolate fudge that stay through the long finish. Drink now-2014.

-L.B. - February 2012

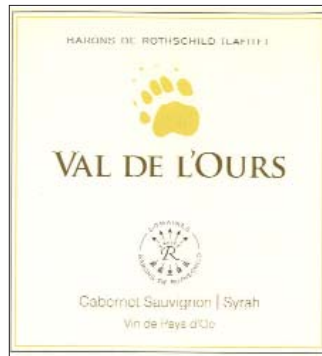


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BEST BUY

VAL DE L'OURS

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)
Cabernet Sauvignon-Syrah 2010
Languedoc, France



88 pts

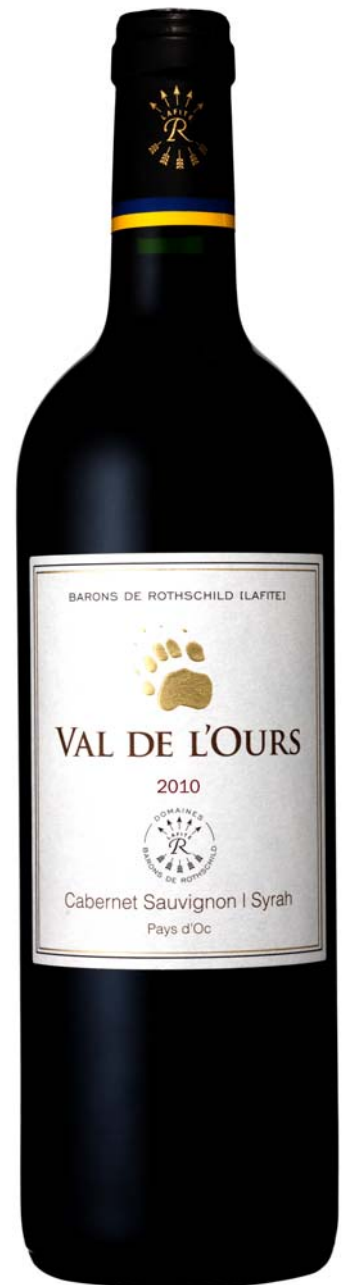


AS SEEN IN...

WINEENTHUSIAST
MAGAZINE

Black tea leaves and sweet spices season the fresh black-cherry and cassis spine of this attractive red blend. A good grip in the mouth lends structure to the fruit-forward palate and gives longevity to the dry finish.

-L.B. - June 2012



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