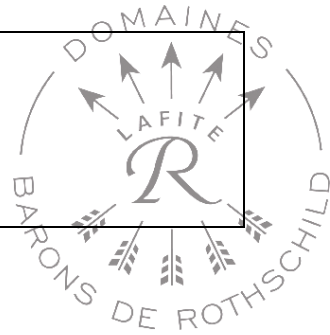


Ten years of DBR at Aussières

Vertical Tasting of Château d'Aussières

Caves Legrand, Paris



DBR (Lafite) has celebrated ten years of activity at Aussières. This anniversary provides the perfect occasion to review the first decade with a vertical tasting of the wines. This proved to be a valuable learning experience, full of surprises.

The homogeneity and high quality of the wines was apparent. The freshness, elegance and good ageing characteristics of the very first vintages produced from the young vines came as a surprise to all of the tasters. There can be no doubt as to the nobility of this terroir, whose history goes back to Roman times. Here is a summary of the tasting notes.

Vertical Tasting of Château d'Aussières: 2003-2008

From the first vintage, Syrah has dominated the blend and continues to be the main grape variety. It is the Mourvèdre grape that has seen its proportions gradually increase over the years. The wines are matured for one year, with only 40% in barrels, half of which are new. Production has increased from 3,000 cases in 2003 to nearly 10,000 today.

Corbières Château d'Aussières 2003

In 2003, the vines were only three or four years old. The wine presents an aromatic evolution with tertiary notes of spices and garrigue, with a slightly meaty side. It is now very pleasant, with nice chocolatey fruit. A smooth, agreeable wine, which has aged surprisingly well.

Corbières Château d'Aussières 2004

More Bordeaux than Languedoc in character, this wine has kept a certain liveliness but is very supple on the palate; fruit evolving with notes of garrigue.

Corbières Château d'Aussières 2005

Still fairly closed, the nose is full of sunshine, evoking dried fruit. A solid tight structure is apparent from the attack, with the increased proportion of Mourvèdre providing greater density in the middle palate. The more meaty finish, still on the reserved side, suggests that this wine still has potential. A full wine with a very attractive character.

Corbières Château d'Aussières 2006

A quite elegant floral nose, becoming reminiscent of the Rhone on aeration with smoky tones and notes of olive. Fairly full, this wine offers real finesse, balanced with a sleek but underlying structure. Fine grain tannins are present on the finish, but without any dryness. The maturing process has been well-integrated, a successful wine which is drinking very well now. Yields were around 30hl/ha and in 2006 the proportion of Mourvèdre was slightly lower than that in 2005.

Corbières Château d'Aussières 2007

Brought to the market in September 2009, this wine is a blend of 65% Syrah, 30% Mourvèdre and 5% Grenache. Smooth and ripe, with intense crisp fruit. With terrific fullness, this wine stands out for its exceptional harmony, élan and freshness, which is preserved by the excellent acidity. The tannins are still a little lively, but should soften naturally with time. Avoiding the hearty and sometimes rustic style of some Corbières, the wine expresses a definite elegance, refined by accurate discreet maturing, that has had a civilizing effect on the generosity of these southern grape varieties.

Corbières Château d'Aussières 2008

Sampled during maturing. A blend of 60% Syrah and 30% Mourvèdre. At this stage the wine is presenting superb texture marked by very fresh precise fruit. The tannins are very fine and smooth; overall harmonious and very promising.

Brief review of the Range in the process of being matured

The range has now been fully set up with a second wine in the AOC Corbières denomination, which proclaims its Mediterranean style, and two Pays d'Oc wines, characterised by their maturity in fruit and their aromatic freshness.

Blason d'Aussières 2007, Corbières

Tasted shortly before bottling. 50% Syrah, 20% Grenache, 20% Mourvèdre, 10% Carignan. Markedly mature nose, smooth attack, very supple, ripe spicy fruit, asserting the wine's southern origins. Freshness has been preserved; the tannins are plump, without any harshness or rusticity.

Aussières rouge 2008, Vin de pays d'Oc, Cabernet Sauvignon-Syrah

Sample drawn from the vat. Nose offers wonderfully fresh fruit, with direct lively expression on the palate. Crisp attack and excellent aromatic precision. Shows great promise, a definite success.

Aussières blanc 2008, Vin de pays d'Oc, Chardonnay

Sample drawn from the vat. More floral, this wine has enormous vivacity and liveliness; displays concentration and intensity.

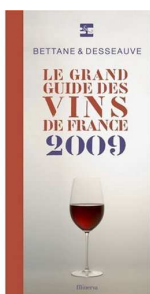
Coverage in the French Press



A huge estate in the Fontfroide district, Aussières is owned by Domaines Rothschild (Lafite). Eric Kohler has intelligently steered the steady and discreet progression of these wines, reflected in this *grande cuvée* – Corbières Château d'Aussières – which is made mainly with Syrah and Grenache. Civilized and precise, the 2006 presents a fine crisp texture, with a maturing process that accompanies rather than dominates the wine. 2006: 15.5/20
Revue du Vin de France / July – August 2009



Launched in 1999 by Eric de Rothschild, the rehabilitation of the estate (that now has 167 hectares of vines) has quickly borne fruit, under the direction of the meticulous and precise oenologist, Eric Kohler. The difficulty in Corbières is not so much the extraction of good fruit but managing to develop the noble character of the grapes, thereby enabling the wine to age. Although the product of very young vines, the 2003 Château d'Aussières reds are now delicious and sleek, at the peak of their form. The last two vintages of Château d'Aussières red (2007 and 2008, still being matured) confirm the estate's progression and ambition. The surprise is the white, an absolutely delicious Chardonnay produced in very small quantities, more in the style of Burgundy than of a Languedoc wine, which must result from the vineyard's character and the vinification process, as it is bottled in the spring following the harvest. This white wine is a rising star for Aussières.
Les Echos / 5 and 6 June 2009



The hamlet of Aussières, near the abbey of Fontfroide, has a wine producing tradition that goes back to the first millennium, but which had been gradually abandoned by the end of the end of the twentieth century. The Barons de Rothschild, of the Lafite branch, gave it new life in 1999, with a large-scale replanting of the abandoned vines and a full renovation of the wine making facilities. The vineyard produces Corbières and Vin de Pays d'Oc, in the areas at the lowest altitude. In this very cool part of Corbières, the results are at the opposite end of the scale to many of the over-extracted wines found in the Languedoc; here, the emphasis is on fruit in both the red and white wine vinification. Maturing has not been carried out with a view to producing clones of Bordeaux wines, but has been adapted to the potential of each wine.
Le Grand Guide des Vins de France 2009