



# CHÂTEAU AUZINES "LES GUARRIGUES" CORBIÈRES 2016



Since 1791, eight generations of the Miquel family have worked the vines of their estate high in Languedoc hills.

Laurent represents a new generation of French winemakers, combining the force of his ancestors' wisdom with an innovative approach. He is a farmer first and all the grapes that come in the making of his wine are estate grown with an environment friendly farming.

In a region where high alcohol and low acidity wines are legion, Laurent promote a more balanced approach letting the true character of each grape shine with a nice refreshing acidity and a pure finish. To bottle the wine he is using a nitrogen filling line that allows minimal use of sulfites while naturally protecting the wine against oxidation and offering a long-lasting purity.

Auzines is a unique family run estate in the Corbières appellation, South of France. Isolated on a rocky plateau, at 1,200 feet altitude, in the heart of the some of the most beautiful, untouched countryside in France, the vineyards have been cultivated organically since the early 90's. This allows the grapes to express their true character and mature in ideal conditions where the vineyards grow in true harmony with nature.

## SOIL TYPE \_\_\_\_\_

Clay and Limestone. Plateau at 1,200 feet high in the Corbières region  
Low yield: 25 hl/ha

## VARIETAL \_\_\_\_\_

80% Syrah. 20% Grenache

## CULTURE \_\_\_\_\_

Organic farming. Short pruning to encourage low yielding. Nighttime harvesting to preserve the freshness of the bunches. Hand harvest.

## VINIFICATION \_\_\_\_\_

Destemming. Pre-fermentation cold soaking 5-7 days to extract maximum aromas. Fermentation in stainless steel vats at 61-63°F alternating pump over and plunging. Ageing of up to 6 months in stainless with 20% aged in 1-2 years old barrels. Bottling early spring following the harvest.

## TASTING NOTES \_\_\_\_\_

Its deep red robe with purple highlights indicates a rich, concentrated body but this wine also has surprising freshness and elegance. Ripe cherry fruit with typical Languedoc notes of herbs (thyme, sage) and pepper. Can be served slightly chilled.

*Also available from the estate :*

- "Père et Fils" Chard, Sauvignon, Chard-Viognier, Cinsault-Syrah Rosé & Syrah-Grenache*
- "Nord Sud" Viognier & Syrah*
- "Solàs" Pinot Noir & Chardonnay*
- Auzines Albarino & Languedoc Rosé*

