



AUZINES ALBARINO

AUDE IGP 2018



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.

Domaine Les Auzines is a unique family run estate in the Corbières Appellation, South of France. Isolated on a rocky plateau, at 1200 feet altitude, in the heart of 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 _____

Terroir of Lagrasse in the Corbières. Plateau at 1,200 feet high. Clay and Limestone subsoil under a stony topsoil cover. Low yield: 50 hl/ha

VARIETAL _____

100% Albarino

CULTURE _____

Sustainable farming. Short pruning to encourage low yielding. Nighttime harvesting to preserve the freshness of the bunches.

VINIFICATION _____

Pneumatic pressing with juice selection. Must clarification at low temperature. Fermentation in stainless steel vats at 61-63°F. Ageing up to 6 month on fine lees in stainless. Light filtration before bottling in the early spring.

TASTING NOTES _____

It has a fresh nose of lime peel and crushed stone. Light to medium-bodied the palate displays green apple and white peach notes with loads of citrus. The tangy acidity combined with a hint of saltiness give a fresh lingering finish.



Also available from the estate :
Auzines "Rosé", Languedoc AOP
Château Auzines "Les Guarrigues", Corbières

