



CHÂTEAU AUSONE

SAINT-ÉMILION GRAND CRU

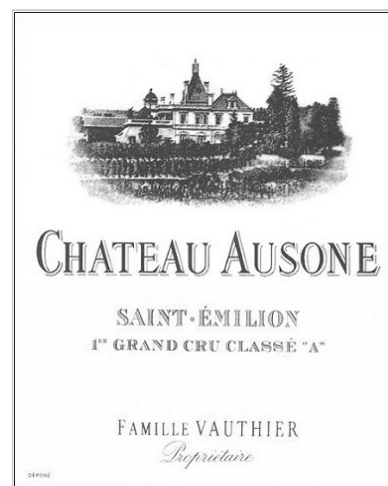
Premier Grand Cru Classé A

History

With in the AOC Saint-Émilion, Ausone is one of the four estates with Château Cheval Blanc, Château Pavie and Chateau Angelus to have been ranked first grand cru classé A in the latest rankings of the wines of Saint Emilion in 2012. The estate is named after the poet Ausonius, who according to some, owned the fourth century villa in Saint-Émilion Lucaniacum. Recent studies show that the Cru of Ausonius is one of the oldest in the region. Only three families have owned the prestigious sites of the current property Ausonius of Saint-Émilion: The Lescours family from the thirteenth to sixteenth centuries Jacques de Lescure and his heirs in the seventeenth century, the Chatonnet-Cantenat of the late seventeenth century the late nineteenth century, and from Dubois-Challon-Vauthier from the same lineage.

Terroir

The vineyard is exposed along a southeast aspect. The plots are situated on two distinct geological areas: a quarter of the total surface is chalky while the remaining three quarters lies on the Fronsadais molasse. The vines have an average age of 50 years. The planting consists of 45% merlot and 55% cabernet franc. The vineyard is located on a steep hillside facing east southeast. It is the top of the hill surrounded by a belt of rocks which shelter from the north winds and the west.



Website

chateau-ausone.fr/

Wines

Château Ausone (Rouge)
Chapelle D'Ausone (Rouge)

Area

7 ha

CHÂTEAU AUSONE 2012

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Wine making

The alcoholic fermentation is carried out successively by a number of species of yeasts. The extraction is done by light pumping over, rack and returning two to three times and sometimes one or two punching downs. The wine is then housed in new barrels, made by three different coopers. Once the malolactic fermentation is complete in late January, the barrels are lowered in the beautiful barrel room located in an old quarry, where they remain twenty months before bottling. Vinification at Ausone is done individually by parcel and final blends are assembled in late February, early March.

Blending

Cabernet franc : 55%

Merlot : 45%

Tasting note

Often a bit austere in its youth, Ausone is wonderfully elegant, powerful and complex in maturity and will drink well for twenty years and more after bottling.

Awards



95-97/100
Robert Parker

WINE
ENTHUSIAST

96/100
Wine Enthusiast

Gault
Millau

18.5/20
GaultMillau

Press review

Robert Parker • 95-97/100 • Apr 2013

The 2012 Ausone is another prodigious effort that should turn out to be one of the longest-lived wines of the vintage. It boasts a dense purple color along with abundant notes of mulberries, black currants, blueberries and a hint of raspberries interwoven with spring flower and crushed chalk-like characteristics presented in a full-bodied yet ethereal, stylish, racy, noble manner. This is a high class, aristocratic, nearly perfect wine to cellar for a decade and then watch it unfold over the following 40-50 years.

Wine Enthusiast • 96/100 • 4/9/2013

Barrel sample. Dominated by Cabernet Franc, this is a firm, solid and beautifully perfumed wine, lighter than some wines from Ausone. The tannins are velvet although with a strong mineral character. It's fruity at the same time as being structured—a wine for long-term aging.