

# DOMAINE DE L'AIGLE PINOT NOIR

IGP Haute vallée de l'Aude

Spirit of the place



## Winemaker's note

The Domaine de l'Aigle is located close to the village of Roquetaillade, near Limoux in the foothills of the Pyrenees. The estate covers some 47 hectares, with vines planted between 250 and 500 meters above sea level, making it one of the highest vineyards in the Haute Vallée de l'Aude, and indeed the Languedoc. Pinot Noir vines thrive in climatic conditions similar to those of Burgundy, where the grape originated; an oceanic climate with continental influences, frequent rainfall and a wide temperature range. The vines are grown in compliance with the rules of sustainable agriculture set by Terra Vitis, with traceability at every level and production techniques accredited by independent inspectors.



## Winemaker's note

The fruit is harvested by hand and transported to the winery in small boxes. The grapes are separated from the bunches and sorted thoroughly to remove all stems, leaves etc. The fruit then undergoes pre-fermentation cold maceration for 5 to 8 days, with frequent cap punching. In the early stages of alcoholic fermentation, the grape skins are punched-down, little by little, to ensure optimal extraction of aromas and tannins, then we move onto stirring. The maceration process lasts around 3 weeks. The must is then lightly pressed in a pneumatic pressing machine, separating the free-run juice from the pressed juice. The free-run juice is cooled for 24 hours and then transferred to the French oak barrels for 9 months of malolactic fermentation and ageing. The wines from the different barrels are then blended together after they have been racked. The wine is not filtered before bottling.



## Tasting notes

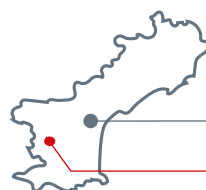
Ruby red colour with light copper highlights. Nose dominated by aromas of small berries (raspberry, redcurrant) very intense with some toasted notes. Tender, fruity and finely spicy on the palate. Fine and silky tannins, exceptional structure. Long and fruity finish.

**Best served between 12-14°C, an ideal match for grilled red meat, roasted poultry, fish in sauce or grilled, and fine cheeses.**



## Grape varieties

Pinot noir



Narbonne

Domaine de l'Aigle



GÉRARD BERTRAND