

DOMAINE DE L'AIGLE GEWÜRZTRAMINER

IGP Pays d'Oc

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. The climate is oceanic with continental influences, frequent rainfall and a wide temperature range. The Domaine de l'Aigle estate produces Languedoc-Roussillon wines with a surprising freshness and an exceptional minerality. 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.



Winegrower's note

The vineyard is densely planted, with around 5000 to 6000 vines per hectare, allowing us to keep the vines under control and produce wines of exceptional quality. The vines are trellised using espaliers to ensure optimal sunlight exposure, allowing the grapes to ripen perfectly. The vines require regular care and manual upkeep, with pruning, de-budding and thinning out the leaves all conducted to environmentally-friendly specifications. The juice is immediately extracted by delicate pneumatic pressing, thus guaranteeing the superior quality of the must. The must is cooled and left to settle before alcoholic fermentation begins. The wine is left to mature over fine lees, and a certain proportion is transferred into oak barrels for ageing.



Tasting notes

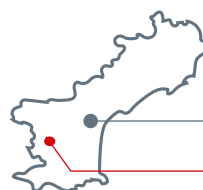
Crystalline yellow colour. Nose very expressive and complex: floral notes (rose), opening up to hints of lychee, acacia and apricot. Fresh, mineral, clear and soft on the palate. Finish reminiscent of citrus fruit and cloves.

Best served between 10-12°C alongside asian food, spicy food or cheeses.



Grape varieties

Gewürztraminer



Narbonne

Domaine de l'Aigle



GÉRARD BERTRAND