

DOMAINE DE L'AIGLE CHARDONNAY

AOP Limoux

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. Chardonnay vines thrive in climatic conditions similar to those of Burgundy, where the grape originated; an oceanic climate with continental influences, frequent rain fall and a wide temperature range. The Domaine de l'Aigle estate produces Languedoc-Roussillon wines with a surprising freshness and an exceptional minerality. The estate began its conversion to biodynamic methods in 2014.



Winegrower's note

The vineyard is densely planted, with around 5,000 to 6,000 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 different varieties are harvested separately, by hand, once they have reached peak maturity and transported to the cellar in special bins. 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 full malolactic fermentation.



Tasting notes

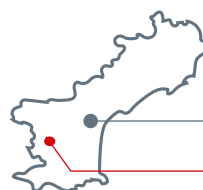
A golden green colour with silver-grey reflections. Expressive nose with fruity notes of white peach, opening up to notes of marzipan and pastry. The palate is fresh, mineral, light and supple with a mentholated finish.

Best served between 12-13°C alongside roasted poultry, fish or seafood in sauce, mushrooms in a creamy sauce and cheese or goat's cheese tarts.



Grape varieties

Chardonnay



Narbonne

Domaine de l'Aigle



DOMAINE DE L'AIGLE PINOT NOIR

IGP Haute vallée de l'Aude

Spirit of the place



Winemaker's note

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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

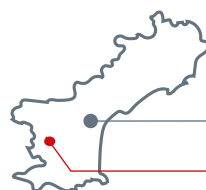
Ruby red colour with light copper highlights. Nose dominated by aromas of small berries (raspberry, redcurrant) very intense with some toasted notes. Tender, fruity and finely spicy on the palate. Fine and silky tannins, exceptional structure. Long and fruity finish.

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