AIGLE ROYAL IGP Haute Vallée de l'Aude

Ultimate experience



Winemaker's note

The Domaine de l'Aigle is a 47-hectare estate magnificently located in the northernmost part of the Haute Vallée de l'Aude winemaking region, ranging between 250 and 500 meters above sea level. Here we grow Chardonnay and Pinot Noir grapes of great elegance and finesse. L'Aigle Royal is a wine produced from the fruit of a plot of Pinot Noir vines in the highest reaches of the estate, rooted in clay-limestone soil and facing directly south.



The vines of Aigle Royal received particular care and frequent manual interventions, according to practices preserving the environment: pruning, destemming, thinning, thinning out, grape harvest vintage. The vineyard is established on espalier to produce an optimal illuminated leaf area for grapes maturing. The vine stocks are planted with a relatively high density of 5.000 stocks / Ha, which enables to control and obtain high quality wines, at low yield. Close monitoring of the ripening process (with tasting and analysis of the grapes) helps to determine the ideal harvesting date, when the fruit achieves the perfect balance between aromatic intensity and the maturity of the polyphenols. The grapes are harvested manually, de-stemmed and gravity-fed into the vats. The fermentation and maceration process lasts for around twenty days in large open vats with cap punching twice daily. This is followed by malolactic fermentation before the wine is left to mature in oak barrels for a year.





Tasting notes

Ruby red colour with slight purplish tints. Nose dominated by aromas of small berries (raspberry, redcurrant) very intense with some toasted notes. Tender, fruity and finely spicy on the palate. The tannins on the finish are fine and silky with a very long and persistent finish on the fruit.

Serve at 12-14°C with red grilled meat, roasted poultry, grilled fish or mature cheese.





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