

DOMAINE DE L'AIGLE GEWÜRZTRAMINER

IGP Pays d'Oc

demeter

Spirit of the place



Winegrower'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 the 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.



Winemaker's note

The vineyard is densely planted, with around 5000 to 6000 vines per hectare, allowing a control of the vines and a production of high-quality wines. The vines are trellised using espaliers to ensure an 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 a delicate pneumatic pressing, guaranteeing the superior quality of the must. The must is cooled and left to settle before the 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.

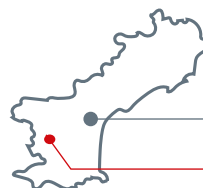
Very expressive and complex nose with floral notes of rose, leading towards hints of lychee, acacia and apricot. Fresh, mineral, clear and soft on the palate. Finish reminiscent of citrus fruit and cloves.

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



Grape varieties

Gewürztraminer



Narbonne

Domaine de l'Aigle



GÉRARD BERTRAND