

AIGLE ROYAL

AOP Limoux

Ultimate experience



Winemaker's note

The Domaine de l'Aigle is a 47-hectare estate magnificently located in the most northern 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 Chardonnay vines in the highest reaches of the estate, rooted in clay-limestone soil and facing directly south.



Winegrower's note

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 or 6 000 stocks / Ha, which enables to control and obtain high quality wines, at low yield. The vineyard is tended in such a way as to obtain a healthy harvest and moderate yields and hence get the very best out of the grapes. The harvesting date is only triggered once the grapes have reached optimum ripeness after daily tasting. The grapes are picked by hand and the full harvest is pneumatically pressed at low pressure as soon as it reaches the winery. After light static settling, the musts start their alcoholic fermentation in vats and are rapidly transferred to new barrels at the mid-fermentation stage. Malolactic fermentation is performed according to the characteristics of the vintage. Maturing in barrels lasts 7 to 8 months (until the spring equinox) with regular stirring. After a light fining operation the unfiltered wine is bottled. It is then aged in the bottle for several months before being sold.



Tasting notes

Bright and brilliant yellow colour. Intense nose, which develops with aeration.

Its fruity (pineapple, vine peach, apricot, almond) and floral (white flowers) aromas, coupled with toasted notes in its youth will delight you with their complexity and subtlety.

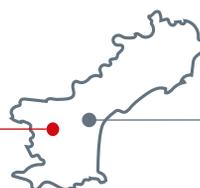
Best served with shellfishes and fishes, white meats and cheeses. Enjoy also before and between meals!



Grape varieties

Chardonnay

Domaine de l'Aigle



Narbonne



GÉRARD BERTRAND