#### 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



LIMOUS