

AIGLE ROYAL 2018

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.



Winegrower's note

The vines of Aigle Royal received particular care and frequent manual interventions, according to practices preserving the environment: pruning, destemming, thinning, special harvests with successive grape selection. The vineyard is established on espaliers to produce an optimal illuminated leaf area for grapes to ripen. The vine stocks are planted with a relatively high density of 5.000 stocks/Ha, which enables the control to obtain high quality wines, at low yield. Close monitoring of the ripening process, with tasting and analysis of the grapes, helps 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

A red colour with brown reflections. The nose is dominated by aromas of redcurrants and small acid fruits, reflecting the identity of Pinot Noir. The mouth is fresh, tender, light. It reveals smoky notes and a sweet aroma of caramel.

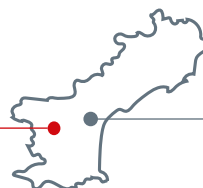
Serve at 12-14°C with red grilled meat, roasted poultry, grilled fish or mature cheese.



Grape varieties

Pinot noir

Domaine
de l'Aigle



Narbonne



GÉRAND BERTRAND