

DOMAINE DE L'AIGLE CHARDONNAY

AOP Limoux

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 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 the Languedoc. The 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.



Winemaker's note

The vineyard is densely planted, with around 5,000 to 6,000 vines per hectare, allowing a control of the vines and the 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 under environmentally-friendly specifications. The different varieties are harvested separately, by hand, once they have reached their peak maturity and transported to the cellar in special bins. 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. The wine is left to mature over fine lees, and a certain proportion is transferred into oak barrels for a full malolactic fermentation.



Tasting notes

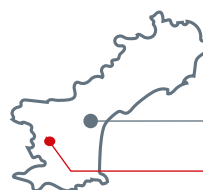
A golden green colour with silver-grey reflections. Expressive nose with fruity notes of white peach, leading towards notes of marzipan and pastry. The palate is fresh, mineral, light and supple with a mentholated finish.

Best served between 12-13°C alongside roasted poultry, fish or seafood in sauce, mushrooms in a creamy sauce and cheese or goat cheese tarts.



Grape varieties

Chardonnay



Narbonne

Domaine de l'Aigle

