

VALLEE DES AIGLES – ALTITUDE 440m – AOP LIMOUX RED

Terroir

This terroir made of Clay and Limestone typical of the Aude Valley. Vines are 450m above sea level on hills with good exposure, facing south towards the Pyrenees.

Climate

The valley has a Mediterranean climate with mountain influences, and experiences drastic fluctuations in temperature between night and day during the maturation period

Cépage

Merlot 70% ; Syrah 10% ; Cabernet Franc 20%. The vines have an average age of 30 years.

Vinification

The grapes are handpicked. Then each varietal is sorted and placed in a broad stainless-steel vat where the grapes burst under their own weight and the pressure of gravity's pull. The juice is then left in contact with the skins for 2-3 days while cold maceration takes place in a controlled environment no warmer than 12 °C, and the caps are carefully punched down twice every day to ensure maximum extraction between the grape juice and the pulp and skins to ensure the colour and aromas of the final product. The juice is then left to ferment for approximately a fortnight in a controlled temperature of no more than 25 °C, after which the vat is drained and the free run wine is separated from the skins and gross lees so that it can undergo malolactic fermentation to balance the wines' acidity and add depth to their flavours. Finally, each varietal wine is then blended with the others and aged until April in steel vats.

Tasting notes

This beautiful, translucent, ruby wine has a well-rounded body, and an ample nose of black cherries and blackcurrants, with subtle hints of secondary oak aromas, chiefly mushrooms and forest floor. The fruit flavours are complemented on the palate by notes of spices and black pepper, and a long cherry finish.