

Domaine L'Aigle Chardonnay



Description:

Domaine de L'Aigle Chardonnay is produced by Gérard Bertrand from vineyards perched high in the foothills of the Pyrenees, in the Haute Vallée de l'Aude. The altitude — reaching up to 500 metres — gives this wine its striking freshness and poise. Fermented and partially aged in oak, it offers aromas of ripe pear, citrus and white peach, balanced by subtle notes of toast and vanilla. The palate is elegant and rounded, with a mineral finish that reflects the cool mountain terroir.

Tasting Notes:

Pear, White Peach, Lemon Zest, Vanilla, Toasted Almond, Mineral

Allergens: Contains sulphites.

Dish Pairing:

- Roast chicken with tarragon butter
- Grilled sea bass
- Creamy pasta dishes
- Soft cheeses such as Brie or Camembert

Talking Point:

Domaine de L'Aigle takes its name from the eagle that soars over the estate's steep slopes. The vineyards' cool mountain climate makes it one of the few places in the south of France where Chardonnay and Pinot Noir thrive with Burgundian finesse, demonstrating how altitude can redefine the character of Mediterranean wines.