

Aigle Grand Cru

Clos du Crosex Grillé "Cuvée Excellentia"
Syrah



The Vineyard

The Clos du Crosex Grillé is a 2.5-hectare plot in the commune of Aigle. Nestled in the foothills of the Vaud Alps, it has a complete west/southwest exposure, and sits on steep slopes of up to 35-40% which allows good natural drainage.

Superficie 0.13 hectare

Altitude 410 to 600 meters

Position west/southwest

Soil deep, gravelly soil on a limestone layer of lias

Cépage Syrah, average age 30 years. Pruning: taille longue (on long vines along dry stone walls)

Cultivation minimal chemical intervention

The Winery

The grapes are picked by hand at peak maturity and then carefully sorted in the vineyard. After destemming, and crushing, the grapes undergo a short, cold, maceration of a few days. Fermentation temperatures are controlled at 28-29°C and fermentation lasts an average of 3 to 4 weeks. The wine is then aged in French oak (50% new) for approximately 12 months. After a light filtration, the wine is bottled.

Production 1,000 bottles on average

Format Bottles (75cl), magnums (150cl)

For larger sizes please contact the Domaine at the beginning of the year.

Tasting

Colour Crimson red with purple tinges

Aromatics Primary aromas of black fruits, blackberry and blueberry coulis, elderberry and currant, followed by hints of bell pepper and spice.

Palate The initial palate is supported by a firm structure, which opens quickly with a little air, to reveal the Syrah's classic balance and elegance.

Serving

Optimum serving temperature 15-16 °C

Aeration Open 10 minutes before tasting. Ideally served in Bordeaux glasses

Ageing potential 10 years

Food and wine pairing Delicious with lean, red meat-based main courses or with steak tartare. Also, goes beautifully with green, leafy vegetables (spinach, black cabbage) as well as rustic country soups made from smoked meats and grains.