

Clos de Crosex Grillé Aigle grand cru

Aigle Grand Cru

Clos de Crosex Grillé "Cuvée des Immortels"

Chasselas

2022



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 2.37 hectares

Altitude 410 to 600 meters

Position west/southwest

Soil deep, gravelly soil on a limestone layer of lias. Terraced slopes

Cépage Chasselas, average age 20 years. Pruning: taille courte, (Goblet or Cordon)

Cultivation minimal chemical intervention.

The Winery

The grapes are picked by hand at peak maturity and carefully sorted in the vineyard. After destemming and pressing (pneumatic press), the must is allowed to settle and, only if necessary, receive a light chaptalisation. Fermentation begins spontaneously on the lees (100% malolactic fermentation takes place) for two to six weeks (19-22°C). The wine is aged 50% in concrete 'eggs' (amphora) and the balance in stainless steel tanks for 6 to 8 months.

Production 14,000 bottles on average

Format Bottles (75cl), halves, (37.5cl) and magnums (140cl pot vaudois)

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

Tasting

Colour Pale yellow with glints of green, very slightly sparkling (natural CO2)

Aromatics Initially restrained on the nose, then opens up with floral notes of honeysuckle, lime and white blossom, with smoky aromas and a warm minerality.

Palate Full, round and generous with a good weight lightened by a touch of natural CO2. Pronounced minerality at the finish. Floral notes and melted butter develop over time in the bottle.

Serving

Optimum serving temperature 10°C

Aeration Ideally served in tulip glasses

Ageing potential 10 years+

Food and wine pairing A perfect aperitif wine which also goes beautifully with starters of raw vegetables and freshwater fish. As the wine matures it is also delicious with salty, alpine and goat cheese.