

# Aigle Grand Cru

Clos du Crosex Grillé "Cuvée Excellentia"  
Syrah  
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** 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.