

# 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.