



DOMAINE AGLY

AOP Côtes du Roussillon Villages
Vieilles vignes
Organic wine
Red

Soil types:

Domaine de l'Agly is nestled in the heart of the Agly Valley in Roussillon, whose name stems from the tiny coastal river that bisects it and means 'eagle' in Catalan.

The vines are farmed organically and planted on hillside sites of brown schist where they enjoy favourable exposure to both sunshine and wind, both of which are conducive to wine growing.

Varietal range:

Syrah, Grenache

Winemaking:

The grapes for both varieties are picked by hand at the peak of ripeness. The Syrah and Grenache noir are made using traditional winemaking techniques. Extraction is ensured through gentle, regular pumping over at low temperatures.

Ageing:

In tanks.

Tasting notes:

Beautiful garnet hue tinged with dark purple.

Intense, powerful nose scented with red and black fruits, peony and a touch of garrigue.

The palate is ample and delicate and offers up silky tannins, amazing volume and an extremely fresh finish.

Cellaring capacity:

Ready to drink now but will cellar for four to five years.

Food pairings:

A wine with true gourmet food compatibility, pairing with rack of lamb with rosemary, venison stew, veal rib roast with morel mushrooms and rabbit with mustard.

It also makes the ideal companion for a platter of characterful cheeses - try with mature Reblochon or Vacherin.

Serving temperature: Serve at between 14 and 16°C, ideally after decanting.

The actual presentation may differ from the photo