



ABBOTT'S
DELAUNAY

CORBIÈRES

Abbotts & Delaunay's Réserve collection is a selection of terroirs and wines originating from Languedoc's great classical appellations. They are balanced, delectable wines that boast big fruit as well as elegance and considerable complexity.

GRAPE VARIETIES

Syrah - Grenache

SOIL

The grapes come from three terroirs: 65% come from the eastern Corbières (coastal vineyards yield grapes that lend freshness and elegance), 20% from the edge of the Fitou (a terroir located further south whose grapes offer lovely aromatic richness) and 15% from the Corbières Boutenac cru which give this wine its depth.

VINIFICATION

The grapes are handpicked and brought to the winery in 40 to 50-kg tubs where they are immediately transferred to tanks without crushing or pumping. Maceration lasts 15 days. The press wine is added to the free-run wine.

AGEING

40% in barrels (20% new oak) and 60% in stainless steel tanks.

TASTING NOTES

Very intense black colour.
Floral nose reminiscent of violet along with fine spices (white pepper), black olive and notes of humus and tobacco.
Rich and full-bodied on the palate with lovely substance and smooth tannins. Flavours of jammy fruit and baked goods on the finish.

WINE & FOOD

Serve at 17°C with game, red meats, spit-roasted rabbit and poultry.



R É S E R V E