



ABBOTT'S
DELAUNAY

CÔTES DU ROUSSILLON

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 - Carignan - Mourvèdre

SOIL

The grapes for this wine hail from three of the Roussillon's famed terroirs: Montner (a temperate zone producing grapes that lend depth to the wine), Tautavel (a hot, dry terroir whose grapes add complexity) and Caramany (a cooler area with grapes that lend elegance).

VINIFICATION

The grapes are handpicked. The Syrah and Grenache grapes are vinified traditionally while the Carignan undergoes whole bunch maceration.

AGEING

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

TASTING NOTES

Deep in colour with carmine hues.
Aromas of raspberry, violet, liquorice and blackberry underscored by spicy notes.
Full-bodied from the start with soft tannins. Long on the finish.

WINE & FOOD

Serve at 17°C with grilled meats, poultry in puff pastry, and Mediterranean cuisine.



R É S E R V E