



ABBOTT'S  
DELAUNAY

# MÉTAYAGE

*[me.tɛ.jaʒ] : An old and common term in viticulture which designates the rental of a plot of vines (known as a "Métairie") in which the grower pays the owner a proportion of the grapes or wine by way of rent.*

COMING FROM A LONG LINE OF **BURGUNDY PRODUCERS SPECIALISING IN THE CRAFTING OF FINE PINOT NOIR AND CHARDONNAY WINES**, OUR FAMILY HAS ALSO BEEN ESTABLISHED IN THE LANGUEDOC FOR OVER 25 YEARS. HERE IT HAS BUILT UP AN **UNRIVALLED KNOWLEDGE OF THE TERROIRS** BEST ABLE TO PRODUCE PINOT NOIR AND CHARDONNAY GRAPES WITH AN AUTHENTIC AND TYPICAL CHARACTER. OUR VINEYARD AT **LA MÉTAIRIE D'ALON**, IN THE UPPER AUDE VALLEY, WHERE WE HAVE ACQUIRED AN EXPERTISE IN ORGANIC GROWING, HAS THEREFORE BECOME AN **UNDISPUTED REFERENCE FOR FINE PINOT NOIR AND CHARDONNAY WINES FROM THE LANGUEDOC REGION**.

MÉTAYAGE IS A PROJECT THAT SPRUNG FROM OUR DESIRE TO SHARE THIS SAVOIR-FAIRE WITH SEVERAL PARTNER-WINEGROWERS WHO MANAGE THEIR PINOT NOIR AND CHARDONNAY VINEYARDS **ORGANICALLY**, USING THE SAME APPROACH, ON **FRESH, CLAY-LIMESTONE TERROIRS**. THE GRAPES ARE THEN **VINIFIED AND AGED IN OUR OWN WINERY LOCATED NEAR CARCASSONNE**.

## PINOT NOIR



### TERROIR

This Pinot Noir comes from altitude clay-limestone plots in the Languedoc region, organically grown in the Limoux hills, in the piedmont of the upper Languedoc. The grapes are harvested in the morning in order to preserve their freshness.

### VINIFICATION

After total destemming, vinification takes place partly in traditional concrete vats and partly in stainless steel vats, with a long vatting period of 2 to 3 weeks. Part of the ageing is then carried out in concrete vats and the other in wooden vats with temperature control during the summer.

### TASTING

Lovely crimson shade within a light colour typical of the grape variety. Expressive and characteristic aromas of red and blue berries (raspberry, grenadine, blueberry). The light touch of oak is well integrated and complemented by a hint of menthol and rhubarb. The wine is round, velvety and well-balanced on entry to the palate, with a nice acid structure responsible for the finesse and elegance of the Pinot Noir. It finishes with elegant, fresh and spicy tannins and a lovely luscious sweetness.

### FOOD PAIRINGS

This Pinot Noir is a convivial wine to be enjoyed with barbecues, charcuterie and grilled poultry.

