



# ABBOTT'S DELAUNAY

Grands Vins du Languedoc

## LANGUEDOC



“À tire d’Aile” is a range of delectable, balanced and elegant wines from the Languedoc region’s classic appellations. Thanks to work in the vineyards that respects both the soil and the vines, we produce healthy grapes with good concentration to the delight of the birds that live in our plots.

**GRAPES VARIETIES** Grenache - Vermentino - Roussanne

**SOIL** The grapes come from vineyards that overlook the Mediterranean Sea. The soils, mainly calcareous, are composed of sand, gravel, molasse and white marls and are not overly productive, limiting vine growth and promoting ripening of the grapes.

**VINIFICATION** The two varieties are vinified separately in stainless steel vats. The grapes are destemmed and slightly pressed. The juice is fermented at a controlled temperature of 18°C.

**AGEING** After blending, the wine is aged for 3 months on fine lees.

**TASTING** This wine is fresh and round with nice intense aromas of lemon zeste, orange peel and menthol vervain. Lovely freshness.

**WINE & FOOD** Enjoy as an aperitif or with a meal alongside shellfish, oysters, red mullet with tapenade, sole with butter sauce, or even a mandarin pie.