



ABBOTT'S & DELAUNAY

Grands Vins du Languedoc



Abbotts & Delaunay varietal wines are fruit forward, easy drinking and elegant wines from the Pays d'Oc that are the perfect complement to our AOC collection.

Thanks to work in the vineyards that respects the soil and the vines, we are able to harvest healthy, concentrated grapes as well as take care to preserve the wild plants («Fleurs sauvages» or «Fruits Sauvages») that border them.

 **GRAPE VARIETY** Chardonnay

 **SOIL**

The grapes for this wine come from four terroirs: the buttresses of the Cévennes which lend freshness to the wine, the Aude valley, the region of Limoux which gives fruity aromas and the Hérault plain which brings richness and roundness.

 **VINIFICATION**

1/3 of the cuvée undergoes a 3-week fermentation period in oak barrels (new and one-year-old). 9-months ageing in barrels, on the lees with regular stirring. Malolactic fermentation. The remaining is fermented in stainless steel vats at controlled temperatures (18° - 20°C). No malolactic fermentation.

 **TASTING NOTES**

Limpid golden robe.
Aromas of pear, green apple, hazelnut, white flowers.
Fresh, complex, balanced palate. Long finish with slight hints of butter.

 **WINE & FOOD**

Serve at 12°C as an aperitif, with seafood, fish and charcuterie.

