




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** Grenache

 **SOIL** The grapes for this wine come from two terroirs: the Hérault plain which lends richness and roundness and the Aude area which gives character and freshness.

 **VINIFICATION** A few hours maceration period before direct pressing. Fermentation at controlled temperatures. Ageing in stainless steel vats.

 **TASTING NOTES** Nice pale pink robe.
Aromas of wild strawberry and raspberry enhanced by mineral notes.
Very fresh and round on the palate.

 **WINE & FOOD** Serve at 8°C as an aperitif and with mixed salads, Asian cooking and grills.