



ABBOTT'S  
DELAUNAY

# ZEPHYR

Limoux

Abbotts & Delaunay's Clouds and Winds collection features wines made with grapes that are selected from old Languedoc's vines grown in vineyards at high altitudes in a purposely small number of appellations and produced in very limited quantities.

**GRAPE VARIETY** Chardonnay.

**SOIL** The grapes for this wine come from three terroirs: the upper Aude valley which gives the wine its mineral notes and lovely structure, the Autan terroir which lends floral aromas and notes of dried fruit and a Mediterranean-influenced terroir which brings notes of ripe fruit.

**VINIFICATION** The grapes are handpicked and the whole grapes are pressed. The juice is coldsettled for 12 hours. The must is racked off into barrels for alcoholic and malolactic fermentation which is 70% completed in order to preserve a touch of vivacity.

**AGEING** The wine is aged on the natural lees in oak barrels for eight months (30% new oak). A small proportion is stirred regularly (bâtonnage) over a two-month period.

**TASTING NOTES** Green-gold in colour with silvery grey highlights.  
A fine, subtle, fruity nose (apricot, citrus, preserved lemon) with white flower aromas (nettle, jasmine, syringa). Notes of meringue and marzipan.  
Lovely, refreshing, long, mineral structure. Very well-balanced. This wine boasts remarkable length and lovely freshness finishing off on a note of lemon tart.

**WINE & FOOD** Serve at 10°-12°C with fish cooked in sauce, seafood, creamed mushrooms, cheese tart, roasted poultry and goat's cheeses.



NUAGES ET VENTS