



ABBOTT'S  
&  
DELAUNAY

# BORÉAS

Faugères

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 VARIETIES** Syrah - Grenache - Carignan - Mourvèdre

**SOIL** Soils composed solely of schist. The grapes for this wine come from two terroirs: vines growing at an altitude of 200 metres with north/north-western exposure which allows for later ripening thereby preserving the grapes' freshness. The other vines face the sea with southern exposure, but are planted at an altitude of 350 metres, yielding rich, open wines.

**VINIFICATION** The grapes are harvested, totally destemmed and fermented for approximately three weeks at 27°-29°C with very gentle pumping over of the must in order to "moisten" the cap which is punched regularly. The wines are raked at the end of alcoholic fermentation and are transferred to 225-litre barrels or to tanks where they undergo malolactic fermentation. The press wine is added to the free-run wine.

**AGEING** 9 months: 60% in oak barrels (30% new oak, 20% one-year-old barrels) and 40% in tanks so as to keep some freshness.

**TASTING NOTES** Deep garnet in colour.  
Intense nose redolent of red berries, blackcurrant, sour cherry and mild spices.  
Notes of cigar, cocoa and a touch of pepper.  
Bold on the palate with fine, ripe tannins, a long finish and a lovely hint of oak. This is an elegant, "ethereal" wine that boasts considerable freshness and a great deal of finesse.

**WINE & FOOD** Serve at 17°C with shoulder of lamb, duck breast, roast beef, game or cheese.



NUAGES ET VENTS