



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») that border them.

 **GRAPE VARIETY** Carignan Noir

 **VINES**

Some of our Carignan grapes are grown at our estate near Narbonne along the Canal du Midi on vines that are over 50 years old. These are supplemented with grapes grown in the calcareous clay soils of the Minervois for their tannins and aromas of ripe fruit, while grapes from a cooler area in the Corbières mountain range lend freshness and fruitiness.

 **VINIFICATION**

A third of the grapes are handpicked and vinified as whole bunches for freshness and notes of fresh fruit. The rest are vinified traditionally using long macerations that can last up to 3 weeks to lend structure and silky tannins. 80% of the wine is barrel-aged for 6 to 8 months, some of it in new oak.

 **TASTING NOTES**

Beautiful dark red colour tinged with violet. Aromas of red and black fruit (black-currant, strawberry) along with spicy notes of incense and light tobacco. Fresh on the palate with silky, elegant tannins and lovely roasted notes of coffee and chocolate.

 **WINE & FOOD**

Serve at 17°C with game, lamb shanks, aged Cantal cheese or a molten chocolate cake.

