



ABBOTT'S DELAUNAY

Grands Vins du Languedoc



« A tire d'Aile » is a range of delectable, balanced and elegant wines from the Languedoc region's classic appellations. Thanks to work in the vineyards that respects both the soil and the vines, we produce healthy grapes with good concentration to the delight of the birds that live in our plots.

 **GRAPES VARIETIES** Grenache - Syrah

 **SOIL**

The grapes come from three terroirs: 65% come from the eastern Corbières (coastal vineyards yield grapes that lend freshness and elegance), 20% from the edge of the Fitou (a terroir located further south whose grapes offer lovely aromatic richness) and 15% from the Corbières Boutenac cru which give this wine its depth.

 **VINIFICATION**

The grapes are handpicked and brought to the winery in 40 to 50-kg tubs where they are immediately transferred to tanks without crushing or pumping. Maceration lasts 15 days. The press wine is added to the free-run wine.

 **AGEING**

40% in barrels (20% new oak) and 60% in stainless steel tanks.

 **TASTING**

Very intense black colour. Floral nose reminiscent of violet along with fine spices (white pepper), black olive and notes of humus and tobacco.
Rich and full-bodied on the palate with lovely substance and smooth tannins. Flavours of jammy fruit and baked goods on the finish.

 **WINE & FOOD**

Serve at 17°C with game, red meats, spit-roasted rabbit and poultry.