



ABBOTTS
&
DELAUNAY

CUMULO NIMBUS

Minervois

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

SOIL The grapes for this wine come from two terroirs: the Causses (hamlet of Fauzan), a high-altitude area known for its cool temperatures and the Canal du Midi, an area where the Syrah grape thrives due to high temperatures and precipitation that is evenly spaced throughout the year.

VINIFICATION The grapes are handpicked and completely destemmed. In the aim of giving added complexity to the wine, some of the grapes are vinified according to the Bordeaux method with pumping over of the must, while the rest is vinified according to Burgundian tradition with punching of the cap. Though there is a 14-day minimum, the exact duration of maceration is determined by daily tastings. The wines are racked at the end of alcoholic fermentation and are transferred into tanks or 225-litre barrels where they undergo malolactic fermentation. The press wine is added to the free-run wine.

AGEING 9 months: 60% in oak barrels (40% new oak, 15% one-year-old barrels, 15% in two-year-old barrels) while 40% stay in stainless steel tanks to retain some fruit.

TASTING NOTES Bright and limpid boasting deep garnet colour with purple tints around the rim. Aromas of black cherry, blackcurrant, redcurrant and raspberry. Notes of pepper, plum and liquorice.

WINE & FOOD The palate is classy, long and complex with very elegant tannins. Lovely length with a refreshing, silky finish.



NUAGES ET VENTS