



ABBOTT'S DELAUNAY

Grands Vins du Languedoc

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.

-  **GRAPE VARIETIES** Roussanne - Picpoul
-  **SOIL** The grapes come from vineyards that overlook the Mediterranean Sea. The soils, mainly calcareous, are composed of sand, gravel, molasse and white marls and are not overly productive, limiting vine growth and promoting ripening of the grapes.
-  **VINIFICATION** The two varieties are vinified separately in stainless steel vats. The grapes are destemmed and slightly pressed. The juice is fermented at a controlled temperature of 18°C. 40% barrels (20% new oak) and 60% stainless steel tanks.
-  **AGEING** After blending, the wine is aged for 3 months on fine lees.
-  **TASTING** The wine is fresh and mineral with a beautiful pale yellow colour. Expressive nose of white flowers, pear and kiwi. Finale of bitter orange underlined by delicate notes of white pepper.
-  **WINE & FOOD** Serve at 12°C as an aperitif, with a fresh fish tartar or a grilled fish. Delicious with an eggplant tatin, a dahl of coral lentils or a Thai salad.