



ABBOTT'S  
DELAUNAY

## LANGUEDOC

Abbotts & Delaunay's Réserve collection is a selection of terroirs and wines originating from Languedoc's great classical appellations. They are balanced, delectable wines that boast big fruit as well as elegance and considerable complexity.

### GRAPE VARIETIES

Vermentino - Marsanne - Roussanne.

### 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 three 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.

### AGEING

After blending, the wine is aged for 3 months on fine lees.

### TASTING NOTES

This wine is fresh and round with nice intense aromas of lemon zeste, orange peel and menthol vervain. Lovely freshness.

### WINE & FOOD

Enjoy as an aperitif or with a meal alongside shellfish, oysters, red mullet with tapenade, sole with butter sauce, or even a mandarin pie.



R É S E R V E