

Languedoc - the summer 2013 collection

Abbotts & Delaunay, Boréas 2010 Faugères 16.5 Drink 2012-2016

16.5

Grenache, Mourvèdre. Syrah grown on schist with two different exposures and altitudes. All destemmed and malo in barrel. Nine months élevage with 60% in barrels new and old. Mid ruby with some development at the rim. Evolved, well balanced, somehow 'warm' nose. Sweet and yet you can taste the lightly chewy schist or rockiness. Lots of spicy interest and complexity here. Very juicy too. Languedoc with a very slight New World veneer and none the worse for it. Lovely persistence. 14.5%

Abbotts & Delaunay, Alto Stratus Carignan 2010 Vin de France 16.5 Drink 2012-2016

16.5

Some 100-year-old vines. 60% whole bunch. Malolactic in barrel. Nine months élevage, of which 60% in oak barrels - a mixture of new, one- and two-year-old barrels. The merest hint of Carignan's rawness - very succulent and rounded. Bilberry flavours and good tension. Well made with beautifully polished tannins. Very flattering to taste. There's some acidity on the finish but it certainly isn't excessive. Perfect for old Carignan fans. Excellent balance. 14%

Abbotts & Delaunay 2010 Minervois 16 Drink 2013-2016

16

Syrah, Grenache and Carignan from different subregions with 40% put into oak barrels ('20% new oak'). Blackish purple. Attractively perfumed - sort of a hint of Margaux character - and a very appetising finish. Well polished tannins and nice savoury overlay on some redcurrant fruit. Excellent balance. 14%

Abbotts & Delaunay, Cumulo Nimbus 2011 Minervois 16 Drink 2014-2019

16

Syrah from down near the Canal du Midi and Carignan from around the high hamlet of Fauzan - some pumped over, some punched down. Bright, deep crimson. Nine months élevage and 60% in various ages of oak. Malolactic in barrel.

Warm and toasty on the nose. A little drying on the finish but very flattering on the nose. Immediately appealing with maraschino cherry fruit. But I'd wait awhile before enjoying this. An attractively bitter note on the finish. 14%

Abbotts & Delaunay 2010 Côtes du Roussillon 16 Drink 2013-2015

16

Syrah, Carignan, Grenache from, like the Minervois and Corbières, three different subregions and of which 40% ('20% new oak') was aged in barrel. Bright crimson. Relatively low key on the nose. (It's quite surprising that this is less potent than the Minervois and Corbières when the reverse is usually the case.) This is an atypically polite, restrained, almost claret-like Roussillon red with an attractive mildly peppery bite on the end. 13.5%

Abbotts & Delaunay 2011 Corbières 15.5 Drink 2014-2016

15.5

Syrah, Grenache and Mourvèdre. 40% aged in oak barrels ('20% new oak' so either half or a fifth of them are new). Crimson. Super-ripe black fruit aromas. Medium fruit weight and a rather charred, tarry finish. Smart packaging. Hot, sweet finish. Lots to get your teeth into but the finish is a bit uncomfortable. May settle down and resolve the harshness on the end. 14%

Abbotts & Delaunay, Zephyr 2011 Limoux 15.5 Drink 2013-2015

15.5

Like most of the reds from this producer, a blend from three different terroirs. All barrel fermented and aged Chardonnay, as per the AOC rules. Malolactic suppressed on 30% of the wine. Eight months élevage and 30% new barrels. Just a bit sweet but perfectly respectable and some green streak on the finish keeps it appetising. Overripe passion fruit flavours. Nothing wrong with this but it is less distinctive than the reds. Still lightly chewy on the finish. 13.5%