

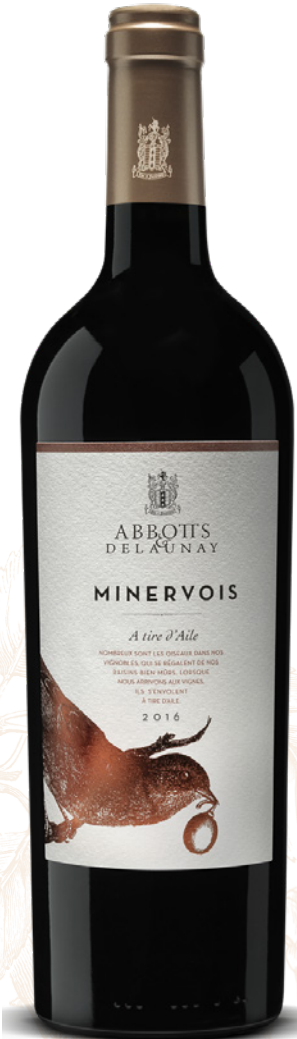


ABBOTT'S DE LAUNAY

Grands Vins du Languedoc





MINERVOIS




“À 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** Syrah - Carignan - Grenache

 **SOIL** The grapes come from three terroirs: the Causses (these grapes, grown at high altitudes, give freshness), the foothills of the Montagne Noire (a hot, arid area whose grapes lend warm, concentrated, complex flavours) and the terraces of the Montagne Noire (temperate sector).

 **VINIFICATION** The grapes are handpicked and brought to the winery in tubs (40 to 50- kg maximum). The Carignan and Syrah grapes are vinified whole (carbonic maceration) while the Grenache grapes are destemmed. Maceration time, determined by tasting, varies according to the grape variety, the terroir and the vintage. The press wine is added to the free-run wine.

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

 **TASTING** Garnet in colour with black tinges. Aromas of blackberry, blueberry, cooked cherry and a hint of liquorice. Notes of venison, forest undergrowth, chocolate and toast. Smooth from the start and full-bodied with well-integrated tannins and a delicate touch of vanilla on the finish. A delectable wine that is immensely round and velvety.

 **WINE & FOOD** Serve at 17°C with stewed meats, grilled rabbit, duck breast or a cheese platter.