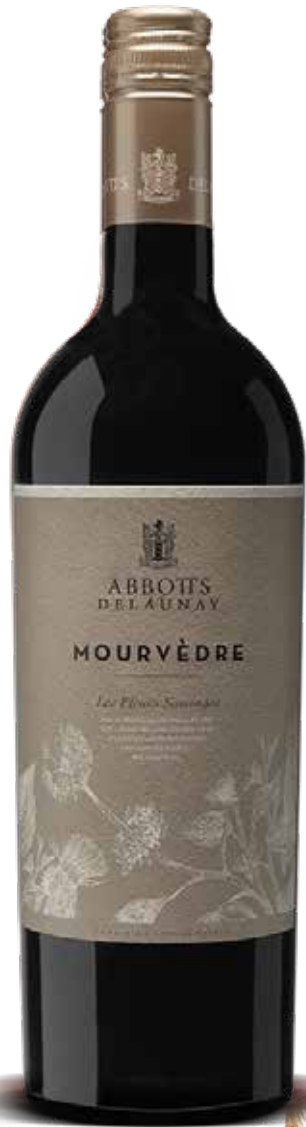




ABBOTT'S & DELAUNAY


Grands Vins du Languedoc




Abbotts & Delaunay varietal wines are fruit forward, easy drinking and elegant wines from the Pays d'Oc that are the perfect complement to our AOC collection. Thanks to work in the vineyards that respects the soil and the vines, we are able to harvest healthy, concentrated grapes as well as take care to preserve the wild plants («Fleurs sauvages» or «Fruits Sauvages») that border them.

 **GRAPE VARIETY** Mourvèdre

 **SOIL** The grapes for this wine come from two terroirs: vineyards on slopes in the Hérault and vines in the Aude in the Minervois region.

 **VINIFICATION** Long maceration period (3 to 4 weeks) in order to give roundness and tannins. Oak barrel ageing for 30% of the cuvée.

 **TASTING NOTES** Deep red robe.
Intense aromas of black fruits enhanced by notes of pepper, bay laurel and cinnamon.

 **WINE & FOOD** Serve at 17°C with grilled meat, game and cheeses.