




# 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 Pinot Noir

 SOIL The grapes for this wine come from terraces on the height of the Aude Valley, in the foothills of the Pyrenees. Clay and limestone soils. Cooler climate, milder temperatures and rainfalls. 10-year-old vines pruned using the "cordon de Royat" (trellised) and "Guyot" (trellised) methods. Relatively low yields (50 hl/ha).

 VINIFICATION Cold pre-fermentation maceration (about a week). One week's fermentation at controlled temperatures. 25% of the final blend is aged in oak barrels for 6 to 9 months.

 TASTING NOTES Dark colour, with ruby tints. This Pinot Noir has scents of red and black berries mixed with floral notes, hints of delicate wood and vanilla. The palate is complex, rich, long with aromas of blackberry, blackcurrant, cherry and jam.

 WINE & FOOD Serve at 17°C with charcuteries, white meat, chicken with a cream sauce and light cheeses.

