



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») that border them.

 **GRAPE VARIETY** Syrah

 **SOIL**

The grapes for this wine come from three terroirs: very old vines from the region of Nîmes, which lend richness and roundness to the wine, poor soils of the Aude valley, which give fruity aromas and the Béziers plain.

 **VINIFICATION**

Long maceration period (3 weeks) for 70% of the blend in order to give roundness and tannins, 30% carbonic maceration in order to extract fruit. Oak barrel ageing for 10% of the cuvée.

 **TASTING NOTES**

Very deep robe.
Aromas of raspberry, redcurrant, blackcurrant, spices and mint.
Very complex and round palate with a long silky finish.

 **WINE & FOOD**

Serve at 17°C with Mediterranean cooking, game and meat with sauce.

