



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** Viognier. Old and rare grape variety originating from the south of France.
- SOIL** The grapes for this wine come from 10 year old vines grown on hillsides at an average altitude of 150-200m in the Hérault and the Aude Valley in the South of the Minervois. The vineyards have limestone and pebble soils and sufficient rain due the neighbouring mountains of the Cévennes and Pyrenees.
- VINIFICATION** The grapes are harvested early in the morning. Alcoholic fermentation in stainless steel vats at 17°- 19°C. The wine is aged for a few months on the lees. No malolactic fermentation in order to keep freshness.
- TASTING NOTES** Nice yellow robe.
Typical varietal aromas of fruity white peach and apricot combine with orange blossom and give way to an off dry wine with fresh acidity displaying distinctive varietal character which is round and rich on the palate.
- WINE & FOOD** A perfect stand-alone aperitif wine or delicious with starters, fish, asparagus and fruit tarts.
Serve at 10°C.

