



Domaine de la Métairie d'Alon



ABBOTTS & DELAUNAY
PROPRIÉTAIRE À MAGRIE, AUDE, FRANCE



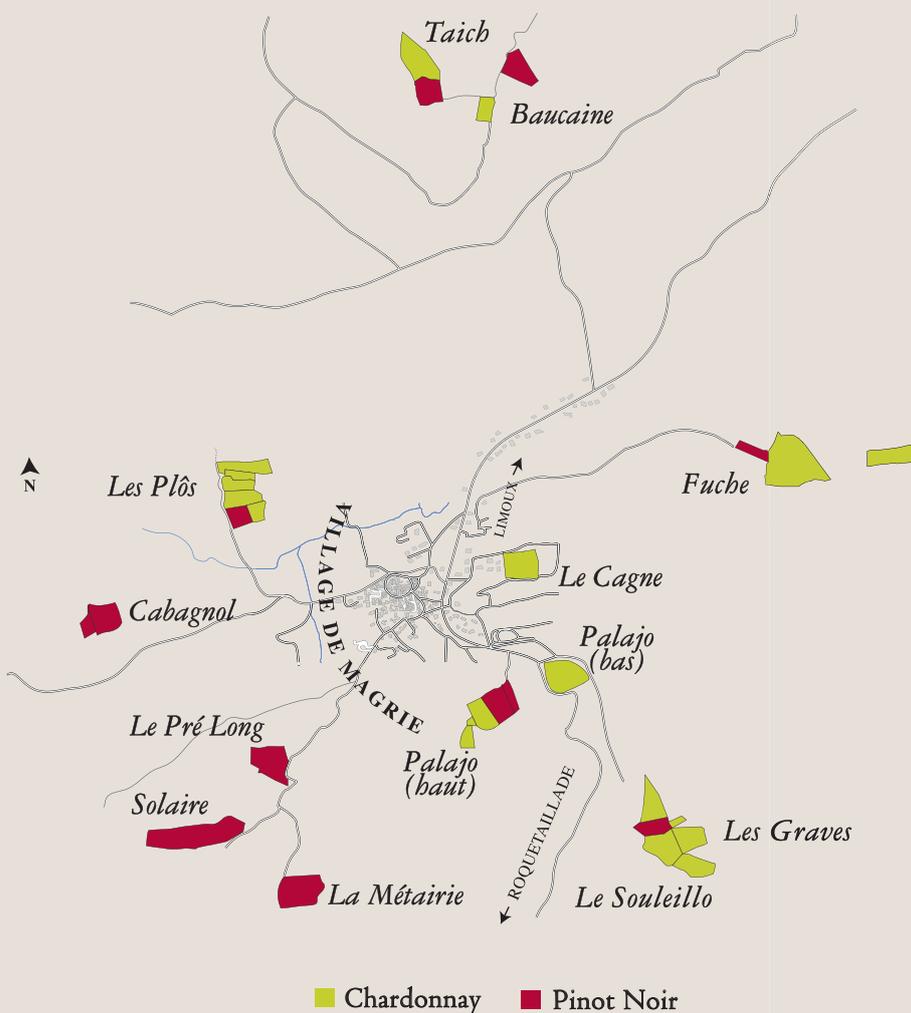


Domaine de la Métairie d'Alon

Exceptional terroirs dedicated to the production of high-quality Pinot Noir and Chardonnay wines crafted from handpicked, organically grown grapes.

Originally from Burgundy, **Catherine and Laurent Delaunay**, owners of Abbots & Delaunay, a boutique winery specialized in high-quality wines from the Languedoc, spent several years searching for an exceptional terroir in the South of France where they could craft great wines from their favourite grapes, Pinot Noir and Chardonnay. It is in the mountainous region surrounding the **village of Magrie** that they were lucky to find the terroirs they were seeking, which, in combination with the cool climate particular to this part of the Languedoc, can produce top-quality wines.

Located in a magnificent setting at the heart of the Haute Vallée de l'Aude, **Domaine de la Métairie d'Alon** is an estate composed of 25 hectares of vineyards, divided into 25 plots, which are located in 11 named vineyards surrounding the village. The vines are cultivated organically, with the utmost respect for nature. The calcareous clay soil allows the two varietals to express all of their characteristic aromas and flavours to their fullest potential.





A « single vineyard » approach

• The « Le Village » range is a blend from our different plots around the village of Magrie.

↔ **Chardonnay Le Village 2016** : The whole bunches of grapes were fed into a small 20-hl pneumatic press via a conveyor belt. No sulphur was added. The “taillies” and “queues” (first and final pressings) were discarded so as to eliminate the coarsest particles and avoid any risk of bitterness.

Static settling lasted 24 hours, after which, a portion of the wine underwent fermentation in oak (500-litre demi-muids for more subtle oak nuances in addition to 2 to 5-year-old barrels) without any added sulphur, whereas the wine fermented in stainless steel was maintained at monitored temperatures.

Ageing: 75% of the cuvée was aged for 8 months on the lees in the barrels the wine was fermented in and stirred once or twice. The remaining 25% was aged at low temperatures in stainless steel. Malolactic fermentation was carried out on only 20% of the cuvée.

Bottled in July. Quantity produced: 20.300 bottles.

↔ **Pinot Noir rosé Le Village 2016** : The grapes chosen were picked during the first harvest, at the end of August, and were the least ripe of the Pinot Noir grapes. The vinification was very similar to that of a white wine (direct pressing).

Whole, uncrushed bunches of grapes were fed into the small 20-hl pneumatic press via a conveyor belt. The grapes were then gently pressed and the first and final pressings were eliminated. There was no contact with the skins during maceration, which explains this wine's very pale colour. After the juice was settled, it underwent fermentation at low temperatures for approximately ten days in stainless steel, without the addition of sulphur.

Aged on the lees in stainless steel at low temperatures for 4 months without malolactic fermentation in order to maintain as much freshness and vivacity as possible.

Bottled early in January. Quantity produced: 6,600 bottles.

↔ **Pinot Noir Le Village 2016** : The grapes were crushed, destemmed and transferred to open stainless steel tanks. Maceration lasted approximately two weeks with occasional rack and return. Punching of the cap was performed once or twice. Fermentation temperatures were monitored and never exceeded 23°C.

The grapes were pressed in the small press. 60% of the wine was aged in stainless steel at relatively low temperatures for 9 months. Malolactic fermentation was completed. The remaining 40% of the wine was aged in 3 and 4-year-old barrels for 6 months.

Bottled in July. Quantity produced: 13,000 bottles.



- The « **Single Vineyard** » wines that are selected from our best plots reflect the intrinsic character of their terroir:

«SOLAIRE»



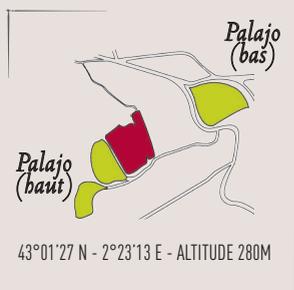
SINGLE VINEYARD «SOLAIRE» - Pinot Noir 2016

Clayey soil overlying basic parent rock, northern exposure. The grapes were handpicked and collected in small, perforated 12-kg crates. 2/3 of the grapes were crushed and destemmed while 1/3 were left in whole bunches. They were fermented in open tanks in order to facilitate punching of the cap. Cold pre-fermentation maceration lasted 3 to 4 days, then the wine underwent fermentation at monitored temperatures (23-25°C) with a peak at 29°C one day. The must was pumped over 2 or 3 times at the beginning of fermentation and the cap was punched down twice at the end of fermentation. Total length of maceration: 17 days.

The wine was pressed in a small press and aged for 9 months in 1 to 3-year-old oak barrels. Full malolactic fermentation.

Bottled in July. Quantity produced: 5.700 bottles.

«LE PALAJO»



SINGLE VINEYARD «LE PALAJO» - Limoux 100% Chardonnay 2016

Slightly calcareous sandy clay soil, southern exposure.

The entire bunches of grapes were pressed immediately in the small pneumatic press according to the Champagne technique (discarding the first and final pressings, keeping only the best juice obtained under low pressure-pressing for the Le Palajo cuvée). The juice was cold settled for 24 hours before being transferred to barrels without the addition of sulphur (50% new oak and 50% one to three-year-old barrels of which one third were 500-L barrels known as demi-muids, which results in better integrated wood). The wine was fermented in barrels then aged on the lees for 8 months. The wines in the barrels were tasted regularly one by one with a great deal of attention and for each one it was decided if malolactic fermentation should be done or not (this was the case for 20% of the cuvée) and if one or two stirrings was needed.

Bottled in July. Quantity: 3.700 bottles.

«LA MÉTAIRIE»



SINGLE VINEYARD «LA MÉTAIRIE» - Pinot Noir 2016

This is the estate's highest plot, making it the most "Burgundian".

Vinification in 50-hl conical wooden vats, in a "lasagna" style (whole bunches/destemmed and sorted bunches/whole bunches). Cold pre-fermentation maceration : grapes maintained at a low temperature (18°C) for 3 to 4 days. Then slow temperature rise. A few, rather short pump-overs with gentle punch-downs when fermentation is halfway. Fermentation finishes smoothly, the temperature has risen to approximately 25°C and the vat is kept warm for another 3 to 4 days. Pneumatic pressing. The press juice is separated from the free-run juice. Barrel transfer - malolactic fermentation in barrels. 9 months ageing in 4 and 5-year-old oak barrels from Chassin with 10% aged in new oak from Rousseau (Burgundy cooperages). *Bottled in July. 4.200 bottles.*

