



ABBOTT'S & DELAUNAY

Grands Vins du Languedoc



Abbott's & 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** Merlot

 **SOIL**

The grapes for this wine come from four terroirs: the area of Nîmes which gives complex notes, the eastern Aude valley which lends elegance, the Béziers plain which brings richness and the western Aude region.

 **VINIFICATION**

Relatively long maceration. Part of the cuvée undergoes carbonic maceration. 6- to 9-months ageing in oak barrels for a part of the blend, the remaining is aged in stainless steel vats.

 **TASTING NOTES**

Dark robe.
Aromas of blackcurrant, blackberry, cherry, peat, cinnamon, thyme.
Round, rich and long palate with ripe tannins.

 **WINE & FOOD**

Serve at 17°C with chicken with ratatouille, stuffed tomatoes, lentils with salt pork.