



ABBOTTS & DELAUNAY

Abbotts & Delaunay, Grenache, Rosé, 2025, Vis

IGP Pays d'Oc, France



PRESENTATION

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 that border them.

TERROIR

The clusters of this Grenache Rosé come from two different terroirs: the plain of Hérault which brings richness and roundness, and Aude, which gives freshness and character to this wine.

WINEMAKING

Before gentle pressing, the grapes are left to macerate for a few hours on the skins to give a nice color to the wine and bring complexity. The musts are fermented at low temperatures (16-18°C) in stainless steel tanks to maintain freshness and fruitiness. Aging is short, only a few months, in stainless steel tanks to preserve the liveliness of this rosé.

12,5 % VOL.

TASTING

In the nose, we have intense aromas of wild strawberries and raspberries, supported by mineral notes. The palate is fresh and fruity (red fruits), with a nice acidity that lengthens the mouth and a finish all in roundness. This Grenache rosé is a pretty rosé, fresh and subtle.

FOOD PAIRINGS

Serve very cold (8°C) as an aperitif and with mixed salads, Asian dishes, and grilled foods.

