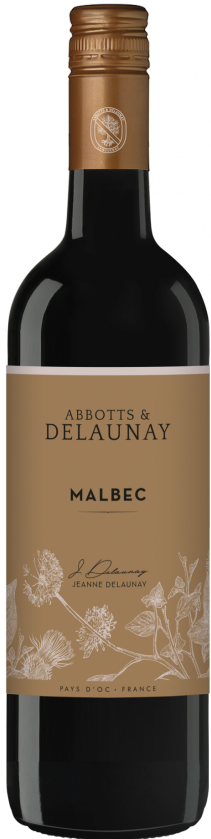




ABBOTTS & DELAUNAY

Abbotts & Delaunay, Malbec, Rouge, 2024, 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

This Malbec comes from several different vineyards, each about thirty years old: the hillsides of the Orb, in the Hérault, on very hot lands of rolled pebbles, which give depth and color, the western Aude which brings freshness and finesse and the Marseillette pond, with a clay-limestone soil, which lengthens the mouth.

WINEMAKING

The grapes are harvested at perfect maturity and destemmed 100%. They are vinified in thermoregulated concrete tanks. Maceration lasts 2 to 3 weeks, with daily pumping over to gently extract round tannins. They are pressed directly after fermentation is complete, in a pneumatic press. They are aged in oak barrels for 7 to 9 months.

13 % VOL.

TASTING

This Malbec has a ruby color with red reflections. The nose is powerful, spicy, and licorice, with notes of red and black fruits, as well as a touch of violet. The palate is supple yet well-structured, with fruit flavors, persistent spicy notes, and fine tannins that provide an elegant length. This Malbec, powerful and structured, is typical of its grape variety and balanced by a nice freshness.

FOOD PAIRINGS

Serve at 16°C with a cheese platter, Mediterranean dishes such as ratatouille, a tagine, or grilled red meat.

