



ABBOTTS &
DELAUNAY

Abbotts & Delaunay, Terroirs et Parcelles, AOP Minervois "Cumulo Nimbus", Rouge, 2023

AOP Minervois, Languedoc-Roussillon, France



Historical cuvée from Maison Abbotts & Delaunay, the Cumulo Nimbus was created in 1998 by the talented Australian winemaker Nerida Abbott, seduced by the richness of the Minervois terroirs. This micro-cuvée from old high-altitude vines is produced in very limited quantities. Its name, inspired by the power of natural elements, illustrates the strength and character of this exceptional wine. Awarded by top international critics, it remains a must-have from the house.

TERROIR

The grapes come from a selection of two terroirs in Minervois. The old vines from the Causses terroir (hamlet of Fauzan) located at an altitude of 350m, on a clay-limestone plateau overlooking the Minervois plain, bring freshness and minerality. Slightly further south of Minerve, the terraces on marl promote optimal ripeness and a beautiful concentration of grapes. This contrast between altitude and depth gives the wine a beautiful complexity.

WINEMAKING

The harvest is done by hand to preserve the integrity of the berries. Upon arrival at the winery, the clusters are destemmed and then placed in small wooden vats, with each grape variety being vinified separately. Daily pumping over is carried out on each vat, and three punch-downs during fermentation help structure the Syrah. The maceration time is adjusted through daily tastings (9 days for Grenache Noir, 14 days for Syrah). At the end of alcoholic fermentation, the free-run juice and press juice are blended before aging for 9 months, split between 60% in barrels (new, 1 and 2 wines) and 40% in stainless steel tanks, thus preserving the balance between freshness and aromatic depth.

VARIETALS

Syrah 70%, Grenache noir 30%

TASTING

This Minervois "Cumulo Nimbus" stands out with its dense garnet robe and violet reflections. The intense and refined nose opens up to aromas of black cherry, blackcurrant, and plum, enhanced by fresh notes of pepper, licorice, and subtle woody hints. On the palate, the attack reveals subtle violet notes, while the silky and elegant tannins bring depth and balance. The fresh and remarkably long finish marks a great, distinguished wine.

FOOD PAIRINGS

To be enjoyed at 16-18°C, decanted in its youth, with a Wagyu beef fillet with Timut pepper, a wild boar stew with cranberries, a wild mushroom and black truffle millefeuille, or a matured Salers cheese.



REVIEWS AND AWARDS



90/100

Silver

International Wine Challenge 2025 Silver

