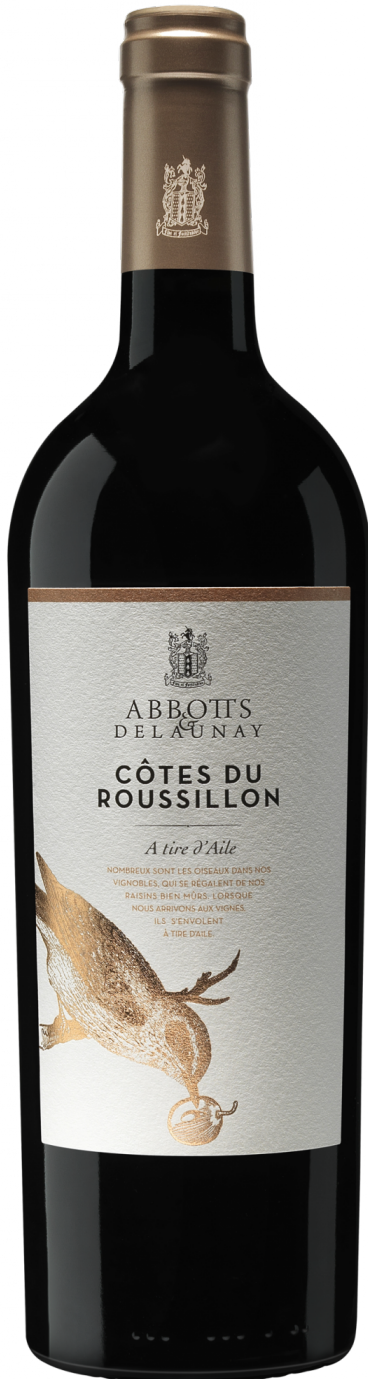




# ABBOTTS & DELAUNAY

## Abbots & Delaunay, Côtes Du Roussillon, Rouge, 2021

AOP Côtes du Roussillon, Languedoc-Roussillon, France



### PRESENTATION

« A tire d'Aile » is a range of delectable, balanced and elegant wines from the Languedoc region's classic appellations. Thanks to work in the vineyards that respects both the soil and the vines, we produce healthy grapes with good concentration to the delight of the birds that live in our plots.

### TERROIR

The grapes come from three renowned terroirs in Roussillon: Montner (temperate area whose grapes bring depth to the wine), Tautavel (hot and dry terroir providing complexity), and Caramany (cooler area bringing elegance).

### WINEMAKING

The grapes are harvested by hand. Maceration is traditional for Syrah and Grenache, destemmed. However, for Carignan, the maceration is whole bunch. Aging is done 40% in oak barrels (20% new barrels) and 60% in stainless steel tanks.

### VARIETAL

Grenache - Syrah - Carignan 100%

### 14.5 % VOL.

Contains sulphites.

### AGEING POTENTIAL

2 to 3 years

### TASTING

The color is deep, with carmine reflections. On the nose, there are aromas of red and black fruits (raspberry, blackberry), then a floral note of violet develops along with spicy notes of licorice. The mouthfeel is ample, the tannins are soft. There is a beautiful persistence in the mouth.

### FOOD PAIRINGS

Serve at 17°C with grilled meat, poultry puff pastry, and Mediterranean cuisine.

