ABBOTTS & DELAUNAY

Abbotts & Delaunay, Terroirs et Parcellaires, Sous la Falaise, AOC Languedoc Pic-Saint-Loup, Rouge, 2023

AOC Languedoc Pic-Saint-Loup, Languedoc-Roussillon, France

PRESENTATION

"Each of our 'Terroirs and Single Vineyard' wines is a signature in itself, revealing the identity of its place of origin. Rooted in my Burgundian heritage, I select these parcels for their uniqueness and their ability to fully express the Languedoc's remarkable potential. Here, soil, climate and people come together to shape site-driven wines where freshness balances depth. I am committed to respecting each terroir through responsible viticulture and precise winemaking, in order to reveal its full character and elegance. Through these cuvées, I seek to offer a pure and honest vision of the Languedoc—where every wine tells the story of its place."
Jeanne Delaunay

TERROIR

Located on the northern boundary of the appellation, between Vacquières and Corconne, our vines nestle at the foot of the Corconne cliff, in a natural amphitheatre of garrigue. The vineyard plots, set in clearings, rest on very stony limestone soils and benefit from a unique microclimate combining Mediterranean and continental influences. Cool air currents descending from the Cévennes, trapped by surrounding hills, create significant diurnal temperature variation, ideal for slow, even ripening. Organically farmed for over 20 years, this relatively humid terroir (900 mm/year) is particularly well suited to Syrah.
The wine comes from two distinct plots: La Gravette, in Corconne, sits on limestone scree mixed with poor, well-draining red clay, yielding wines of great freshness and minerality. Further south, the Patus site features sandy brown soils over soft limestone, bringing density and structure to the blend.

WINEMAKING

Harvesting is carried out by hand, followed by meticulous sorting, gentle destemming, and crushing. Fermentation begins in small wooden vats, without any sulphur addition, after a three-day cold pre-fermentation maceration. Temperature is carefully controlled throughout. Extraction is gentle, limited to light pump-overs. Fermentation is deliberately extended to achieve a total maceration of 19 days, enhancing the wine's complexity and texture. Ageing continues in large oak casks (foudres) for 18 months, with bottling scheduled for May 2025.

VARIETALS

Syrah 65%, Grenache noir 30%, Mourvèdre 4%, Cinsault 1%

AB AGRICULTURE BIOLOGIQUE

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TASTING

The robe of this Pic Saint Loup “Sous la Falaise” is a deep, vibrant purple. The nose opens with striking freshness, evoking pine sap, eucalyptus, and sun-warmed pine forest. Delicate floral notes of iris and rose petal intertwine with concentrated dark fruit—black cherry, confit blackberry—and subtle hints of cocoa. On the palate, the attack is direct and refined, driven by a marked mineral tension (chalk, white pebble). The mid-palate reveals a vibrant coulis of red berries, supported by velvety, well-integrated tannins. The finish is long and elegant, lit up by notes of beeswax and blood orange. This cuvée perfectly captures the fresh, noble identity of Pic Saint Loup.

FOOD PAIRINGS

Serve at 16°C with herb-crusted rack of lamb, roasted pigeon with morello cherries and beetroot variations, or sautéed ceps in brown butter. Also pairs beautifully with smoked aubergines in miso and fresh pomegranate, or a homemade black olive tapenade.

REVIEWS AND AWARDS

17,5/20
Jancis Robinson

93/100
Silver
International Wine Challenge 2026 Silver

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