



ABBOTTS & DELAUNAY

Abbotts & Delaunay, Syrah, Rouge, 2024

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 («Fleurs sauvages») that border them.

TERROIR

The grapes come from 3 different terroirs: a very old vine from the Nîmes region that brings richness and depth to the wine, a vineyard in the Aude Valley where its poor soils give fruity aromas, and finally a vineyard in the Béziers Plain, which brings roundness.

WINEMAKING

Part of the cuvée, about 30%, is vinified with whole bunches to preserve the fruit's liveliness. The remaining 70% is destemmed, with a longer maceration period and no punching down to keep roundness and velvety tannins. Part of the blend is aged in barrels to enhance the aromatic richness.

13.5 % VOL.

TASTING

Deep red color with violet reflections. In the nose and mouth we find aromas of red and black fruits (raspberries, redcurrants, blackcurrants) and subtle spicy and minty notes. The tannins are delicate and silky. This Syrah, typical of its grape variety, is elegant, velvety, and complex.

FOOD PAIRINGS

Serve at 17°C with Mediterranean cuisine, a meat in sauce or aged cheese.

REVIEWS AND AWARDS



Silver
Mundus Vini Silver 2025

