ABBOTTS & DELAUNAY

Abbotts & Delaunay, AOP Languedoc Blanc, 2024

AOC Languedoc, Languedoc-Roussillon, France

"Drawing on my Burgundian family heritage, I craft my Languedoc wines with a focus on freshness and precision. Sourced from characterful terroirs, they reveal their place of origin and express themselves in perfect balance—between Mediterranean generosity and subtle elegance. My vision is driven by a commitment to sustainable viticulture and responsible practices, including biodiversity, living soils, lightweight bottles, and natural pigment inks." Jeanne Delaunay

PRESENTATION

This Languedoc Blanc reveals the elegance and finesse of carefully selected terroirs, the result of viticulture that respects biodiversity and precise winemaking that accurately reflects the tremendous potential of the Languedoc.

TERROIR

From a blend of Grenache Blanc and Vermentino, this Languedoc Blanc draws its complexity from vineyards with exceptional soils and distinct personalities. At the foot of the Black Mountain, the quaternary limestones and marls offer remarkable depth. On the shores of the Thau Basin, the maritime influence and humid limestones shape a mineral, tense, and saline structure. Finally, near Pézenas, the hillsides of siliceous shingles reveal wines bursting with fruit and aromatics. A blend designed to express the potential of the Languedoc terroirs with balance and precision.

WINEMAKING

The grapes are harvested at the end of the night, in the cool, to protect them from the heat of the day and preserve their aromatic intensity. Upon arrival in the winery, they are directly pressed in a pneumatic press. The first and last juices, which are the coarsest, are removed to keep only the best obtained at low pressure. After a 24-hour cold settling, alcoholic fermentation, lasting eight days this year, takes place in a thermoregulated stainless steel tank to preserve freshness, minerality, and aromatic precision. The aging on fine lees, relatively short (five months), refines the texture and brings a beautiful complexity. Bottling takes place at the end of winter.

VARIETALS

Grenache blanc 50%, Vermentino 50%

AGEING POTENTIAL

2 to 3 years

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

TASTING

This Languedoc Blanc has a pale, clear and shiny robe. The expressive and elegant nose opens with notes of white flowers, such as orange blossom and hawthorn, before revealing a rising aromatic blend of ripe citrus fruits (mandarin) and verbena. The palate is ample and silky, carried by a beautiful freshness. Citrus fruits are fully expressed (bergamot, Corsican clementine), enhanced by a touch of aniseed and light notes of apricot and yellow plum. The balance between purity and roundness continues on a long and mineral finish, lifted by a subtle salinity. This Languedoc Blanc, fine and refined, harmoniously combines a burst of freshness, elegance, and generosity.

FOOD PAIRINGS

To be enjoyed very chilled, at 8°C, as an aperitif with tapas, with sea bream ceviche, grilled vegetables with thyme, asparagus risotto or citrus poultry. It also pairs well with fresh goat cheese or burrata with lemon zest.

REVIEWS AND AWARDS

bettane + desseauve

90/100
Guide Bettane et Desseauve des vins de France

Jancis Robinson JancisRobinson.com

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