



ABBOTTS & DELAUNAY

Abbotts & Delaunay, Terroirs et Parcelles, "Cumulo Nimbus", AOP Minervois, Rouge, 2024

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 parcels located on the first foothills of the Massif Central, in the heart of the Minervois. Nestled in a valley shaped by the Cessièr River, which cuts through the limestone plateaus of the Haut Minervois, the vines benefit from a preserved natural environment. Planted on a south-facing limestone plateau at 250 metres altitude, they enjoy optimal sunshine while retaining remarkable freshness.

WINEMAKING

The grapes are hand-harvested to preserve their integrity. Upon arrival at the winery, the bunches are destemmed and transferred into small wooden vats, with each grape variety vinified separately. Daily pump-overs are carried out on each vat, and three punch-downs during fermentation help structure the Syrah. Maceration length is determined by daily tasting (12 days for Grenache Noir, 9 days for Syrah). At the end of alcoholic fermentation, free-run and press juices are blended before ageing for 18 months, with 60% in barrels (new, one- and two-year-old) and 40% in stainless steel tanks, ensuring a balance between freshness and aromatic depth.

TASTING

The 2024 Cumulo Nimbus displays a dense, cherry-red colour with a velvety appearance. The nose is fresh and expressive, opening with aromas of Morello cherry, blueberry, cranberry and blackcurrant, intertwined with delicate floral notes of peony and iris. It then reveals indulgent nuances of walnut cake, subtly enhanced by hints of garrigue, lightly smoky spices, nutmeg and very fine oak. On the palate, the round, velvety and smooth attack gives way to a vibrant freshness supported by the characteristic limestone minerality of the Minervois. The wine shows great aromatic complexity, with blue fruits and raspberry, floral hints of rose, and touches of grey pepper and liquorice. The tannins, elegant and finely chalky, bring both structure and finesse to a subtle, dynamic and perfectly balanced palate. The finish is long and energetic, lingering on a refined salinity — the hallmark of a wine of precision and distinction.

FOOD PAIRINGS

Serve at 16–18°C, decanted in its youth, with Wagyu beef medallion with Timut pepper, wild boar stew with cranberries, wild mushroom and black truffle millefeuille, or aged Salers cheese.

