



DOMAINE DE LA LAUSE

GRANDS VINS DU LANGUEDOC

Abbots & Delaunay, Domaine de La Lause, Corbières, AOC Corbières, Rouge, 2023

AOC Corbières, Languedoc-Roussillon, France



PRESENTATION

The Domaine de La Lause, owned by Abbots & Delaunay, is a 10.5-hectare vineyard nestled in the heart of the Corbières, in Monze, on the cool-climate slopes at the foot of the Montagne d'Alaric. Planted with Mediterranean grape varieties, it embodies the balance between the intensity of its southern terroir and the Burgundian finesse brought by the Delaunay family. Since its acquisition in 2019, the estate has undergone meticulous work to reveal its full potential and achieve a remarkable level of precision. The estate's first vintage was released in 2023.

Domaine de La Lause produces two Corbières cuvées—a white and a red—crafted from a blend of the estate's finest plots.

TERROIR

This Corbières Rouge 2023 comes from several plots located around the village of Monze, in the heart of the Corbières. The soils, composed of clay-limestone and rich in stones, offer an ideal terroir for Mediterranean grape varieties. The blend includes two late-ripening parcels of Syrah known for their quality, two parcels of Grenache—one of which is a remarkable old vine of Lledoner Pelut, a rare and ancient Catalan variety—and one late-ripening parcel of Mourvèdre. The proximity of the Montagne d'Alaric provides a unique climate, combining cool nights and moderate humidity, ideal conditions for slow and balanced ripening.

WINEMAKING

Harvesting took place by hand, using small perforated crates, based on the ripeness of each plot. Careful sorting was carried out directly in the vineyard. Each grape variety was vinified separately in wooden truncated-cone vats. The Mourvèdre was fully destemmed, the Syrah included 40% whole bunches placed at the bottom of the vat, and the Grenache was vinified entirely with whole bunches. A cold pre-fermentation maceration was performed. Fermentation began naturally as the temperature gradually increased. One daily pump-over and two punch-downs during peak fermentation temperature were applied. The Syrah was racked before the end of fermentation, which finished in barrels. All three grape varieties were aged for nine months in French oak barrels before being blended and bottled in July 2024.

TASTING

This Corbières Rouge 2023 reveals a deep, dense ruby colour with violet highlights. The nose is rich and generous, offering fresh red and black fruits alongside notes of rhubarb, cinnamon, grey pepper and pine. A distinctive touch of garrigue completes the aromatic profile, emblematic of the Corbières. On the palate, the attack is round and full, with wild berries, medlar, and refreshing mentholated spice. The tannins are supple and slightly grainy, supporting a concentrated but well-balanced structure. The finish is long and vibrant, with notes of blood orange that linger elegantly. This cuvée expresses the Corbières character and distinct identity of La Lause's terroir.



FOOD PAIRINGS

Serve at 15°C with a platter of artisan charcuterie (coppa, cured sausage, country pâté), a herb-crusted rack of lamb, or a Provençal beef stew with olives. It also pairs beautifully with sautéed wild mushrooms and semi-hard cheeses such as Cantal or Laguiole.

REVIEWS AND AWARDS



91/100

Silver

International Wine Challenge 2025 Silver

