



Domaine de La Métairie d'Alon

Abbots & Delaunay, Domaine de La Métairie d'Alon, Pinot Noir "La Métairie" Single Vineyard, Rouge, 2024

IGP Pays d'Oc, France



PRESENTATION

The Domaine de la Métairie d'Alon is a 25-hectare vineyard planted with Pinot Noir and Chardonnay, located in a mountainous area around the village of Magrie, between Limoux and Roquetaillade, in the Haute Vallée de l'Aude. Managed organically on an exceptional terroir, it allows the Delaunay family to express in Languedoc the best of its Burgundian sensitivity and know-how in the production of great Pinot Noirs and Chardonnays.

The "Single Vineyards" are wines from our best plots that reflect the intrinsic character of their terroir.



TERROIR

This wine is named after its plot, "La Métairie". It is the highest plot on the estate. It is located at an altitude of 400m, on the beautiful terroir of Montagne d'Alon, on a plateau overlooking the other vineyards. Thanks to the altitude, the grapes stay cool at night and benefit from the sun during the day. This temperature difference is favorable for a good balance of richness and freshness. This vineyard, over 30 years old, is managed organically and according to Burgundian methods, and is planted in a clay-limestone soil. It is an ideal situation to produce a great Pinot Noir, elegant and concentrated at the same time.

WINEMAKING

The grapes are hand-picked into small 12 kg perforated crates and transported to the winery in a refrigerated truck. After careful sorting, they are placed in wooden vats. A layer of whole clusters (around 20%) is placed at the bottom of the vat and covered with destemmed grapes. No sulphur is added during vinification. The grapes are kept at a low temperature (18°C) for three days for a cold pre-fermentation maceration. The temperature is then allowed to rise gradually to initiate fermentation. One pump-over per day is carried out, and at about mid-fermentation, three punch-downs are performed. The temperature then peaks at around 29°C. At the end of fermentation, the wine is left to macerate for a few extra days to soften the tannins and enhance color extraction. After 20 days of maceration, the wine is gently pressed in a small pneumatic press. The free-run and press wines are kept separate and then placed into Burgundy oak barrels for 11 months of ageing, 30% of which are new barrels. Malolactic fermentation occurs naturally in barrel. Bottling takes place in September 2025.



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TASTING

The Pinot Noir "La Métairie" 2024 displays a cherry-red colour with garnet highlights. The nose is highly expressive, combining cherry and blackcurrant lifted by a fresh touch of blood orange. Gentle sweet spices such as clove and gingerbread then emerge, followed by refined, lightly woody notes of sandalwood.

On the palate, the expression recalls fresh raspberry, supported by lively acidity and fine, supple tannins. The texture is delicate and precise, extending into a saline, chalky, mineral finish that highlights the beautiful balance of the vintage. A vibrant, high-altitude Pinot Noir of remarkable purity.

FOOD PAIRINGS

Serve at 14–15°C alongside roasted pigeon with sweet spices, duck breast with citrus, or seared bluefin tuna. Its freshness and elegance also pair beautifully with wild mushroom risotto or well-aged Brie de Meaux.

