



ABBOTTS DELAUNAY

Abbotts & Delaunay, Alto Stratus, Carignan, Rouge, 2015

Vin de France, VSIG, France

PRESENTATION

Abbotts & Delaunay's Clouds and Winds collection features wines made with grapes that are selected from old Languedoc's vines grown in vineyards at high altitudes in a purposely small number of appellations and produced in very limited quantities.

Carignan. It is most definitely the grape variety for hot, dry climates, yielding wines full of harmony and elegance.

TERROIR

We have selected two types of terroirs: 100-year-old vines growing at high altitudes which lend freshness and arid Mediterranean soils where the vines grow alongside the garrigue shrubland.

WINEMAKING

The grapes are harvested by hand at perfect ripeness. 40% of the grapes are vinified by destemming, in a traditional way, and 60% as whole clusters. The maceration lasts about 14 days for destemmed grapes and 5 to 12 days for whole-cluster fermentation. The exact duration is determined by daily tasting. Upon the end of alcoholic fermentation, the grapes are pressed, mixing free-run juice with press juice. Then, the aging process takes around 9 months, with 60% in barrels (new barrels, 1-wine and 2-wine barrels) and 40% in stainless steel tanks, to preserve freshness.

VARIETAL

Carignan 100%

13.5 % VOL.

Contains sulphites.

AGEING POTENTIAL

5 to 10 years

TASTING

The hue is dark and lively. The nose is slightly wild and vegetal. There are notes of rhubarb, licorice, gingerbread, and pear. In the mouth, the attack is very round, gourmet, and velvety. We find creamy and fruity touches reminiscent of sour cherry clafoutis. This Carignan is a great wine from Languedoc, complex and elegant.

FOOD PAIRINGS

Serve at 17°C with game or red meat, a charcuterie board, spicy or Japanese cuisine.

