ABBOTTS & DELAUNAY

Abbotts & Delaunay, Languedoc, Blanc, 2022

AOC Languedoc, Languedoc-Roussillon, France

PRESENTATION

“À tire d’Aile” is a range of delectable, balanced and elegant wines from the Languedoc region’s classic appellations. Thanks to work in the vineyards that respects both the soil and the vines, we produce healthy grapes with good concentration to the delight of the birds that live in our plots.

TERROIR

The grapes come from vineyards that overlook the Mediterranean Sea. The soils, mainly calcareous, are composed of sand, gravel, molasse and white marls and are not overly productive, limiting vine growth and promoting ripening of the grapes.

WINEMAKING

The three grape varieties are vinified separately in stainless steel tanks. After destemming and gentle pressing, the musts are fermented at low temperature (18°C), 40% in oak barrels, including 20% new barrels, and 60% in stainless steel tanks. After the end of fermentation, the two grape varieties are blended and aged for 3 months on fine lees before bottling.

VARIETAL

Vermentino - Marsanne - Roussane 100%

13 % VOL.

Contains sulphites.

TASTING

This Languedoc Blanc is a fresh and mineral wine with a beautiful pale yellow color. The nose is expressive of white flowers, pear, and exotic fruits. In the mouth, there is a very nice balance between minerality and richness. The finish is of bitter orange highlighted by delicate notes of white pepper.

FOOD PAIRINGS

Serve very chilled (12°) as an aperitif, with a fresh fish tartare or grilled fish. Delicious with an eggplant tatin, a red lentil dahl, or a Thai salad.

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