



ABBOTTS & DELAUNAY

Abbotts & Delaunay, Terroirs et Parcelles, Côtes du Roussillon Villages Latour-de-France "Le Sarrat", AOC Côtes du Roussillon Villages Latour-de-France, Rouge, 2023

AOC Côtes du Roussillon Villages Latour-de-France, Languedoc-Roussillon, France



PRESENTATION

"Each of our 'Terroirs and Single Vineyard' wines is a signature in itself, revealing the identity of its place of origin. Rooted in my Burgundian heritage, I select these parcels for their uniqueness and their ability to fully express the Languedoc's remarkable potential. Here, soil, climate and people come together to shape site-driven wines where freshness balances depth. I am committed to respecting each terroir through responsible viticulture and precise winemaking, in order to reveal its full character and elegance. Through these cuvées, I seek to offer a pure and honest vision of the Languedoc—where every wine tells the story of its place."

Jeanne Delaunay

TERROIR

Around the village of Latour de France, the vineyards, managed organically, flourish on three different terroirs: clay-limestone soils, offering structure and finesse; schists, favoring depth and intensity; and gneiss, providing freshness and minerality. Subject to the Tramontane (a North wind blowing 300 days a year) and low rainfall, the climate ensures concentration and purity of the berries. The altitude and exposure ensure a gradual ripening. Controlled soil work and appropriate management - Grenache in goblet, Syrah in cordon de Royat - allow to express all the complexity of this great terroir of Roussillon.

WINEMAKING

Hand harvested, the two grape varieties are vinified separately with precision to preserve the elegance of the fruit. The harvest is entirely destemmed and placed in concrete tanks. Maceration lasts four weeks, with two light pumpovers per day for delicate extraction. The Grenaches are aged in concrete tanks for 16 months to preserve the purity of the fruit, while the Syrahs are placed in 600L demi-muids, of several wines, to bring structure and complexity. The final blend reveals a deep, balanced wine of great elegance. It is bottled in spring 2025.

VARIETALS

Syrah 70%, Grenache noir 30%



TASTING

This Côtes du Roussillon Villages Latour de France stands out with its deep garnet robe with bluish reflections. On the nose, it reveals complex aromas of ripe black fruits, such as blackberry and blackcurrant, accompanied by spicy notes of black pepper, cedar, and menthol nuances. Subtle touches of graphite and Russian leather add to its aromatic depth. On the palate, the attack is rich and dense, revealing intense flavors of black cherry and violet. The structure is fleshy and solar, supported by fine tannins and a beautiful mineral freshness, leading to a particularly long and elegant finish. A powerful and refined wine, where the richness of the fruit combines with the mineral freshness for a pure and elegant expression of the Latour de France terroir.

FOOD PAIRINGS

To be enjoyed at 16°C with a royal hare or a leg of lamb with spice and pepper juice. It will also enhance Mediterranean dishes such as an eggplant mille-feuille, candied tomatoes and black olive tapenade. As for cheeses, it will perfectly accompany a matured alpine Beaufort.

REVIEWS AND AWARDS

Decanter 93/100
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