



# ABBOTTS DELAUNAY

## Abbots & Delaunay, Métayage, Pinot Noir, Rouge, 2022

IGP Pays d'Oc, France



### PRESENTATION

[me.tɔ̃.ja] : An old and common term in viticulture which refers to the leasing of a vineyard plot (called "Métairie") in which the operator pays the owner a portion of the grapes or wine as rent.

From a long line of Burgundian producers specializing in great Pinot Noir and Chardonnay, our family has also been established in Languedoc for over 25 years. We have developed unparalleled knowledge of the best terroirs capable of producing Pinot Noir and Chardonnay with authentic typicity. Our Domaine de La Métairie d'Alon, in the Upper Aude Valley, where we have developed expertise in organic farming, has become an undisputed reference for fine Pinot Noir and Chardonnay wines from the Languedoc region.

Métayage is a project that sprung from our desire to share this savoir-faire with several partner-winegrowers who manage their Pinot Noir and Chardonnay vineyards organically, using the same approach, on fresh, clay-limestone terroirs. The grapes are then vinified and aged in our own winery located near Carcassonne.

### TERROIR

This Pinot Noir comes from clay-limestone parcels at altitude in Languedoc, grown organically in the hills of Limoux, at the foot of the upper Languedoc. The grapes are harvested early in the morning to preserve their freshness.

### WINEMAKING

The grapes are harvested early in the morning and destemmed 100%. Part of the vinification takes place in concrete tanks and part in stainless steel tanks, with light daily pumpovers. The maceration lasts around 2 weeks. Then, part of the blend is aged in concrete tanks, and the other part in temperature-controlled wooden tanks.

### VARIETAL

Pinot Noir 100%

### 13.5 % VOL.

Contains sulphites.

### TASTING

This Pinot Noir has a beautiful purple hue in a light typical varietal robe. On the nose, there are expressive and characteristic aromas of red and blue fruits (raspberry, grenadine, blueberry). The light woody notes are very well integrated and are complemented by a hint of menthol and rhubarb. The palate is round and velvety, well-balanced, with good acidity that gives finesse and elegance to the Pinot Noir. It finishes with elegant, fresh, and spicy tannins, and a lovely sweet succulence. This Métayage Pinot Noir is a very nice Pinot Noir, typical of its varietal and the high-altitude terroirs of Limoux



## FOOD PAIRINGS

This Pinot Noir is a sociable wine to be served at 16°C with cold cuts, a bruschetta, or grilled poultry.

## REVIEWS AND AWARDS



**Gold**  
**Mundus Vini Gold 2024**

