



DOMAINE DE LA LAUSE

GRANDS VINS DU LANGUEDOC

Abbots & Delaunay, Domaine de La Lause, Corbières, AOC Corbières, Blanc, 2024

AOC Corbières, Languedoc-Roussillon, France



PRESENTATION

The Domaine de La Lause, owned by Abbots & Delaunay, is a 10.5-hectare vineyard nestled in the heart of the Corbières, in Monze, on the cool-climate slopes at the foot of the Montagne d'Alaric. Planted with Mediterranean grape varieties, it embodies the balance between the intensity of its southern terroir and the Burgundian finesse brought by the Delaunay family. Since its acquisition in 2019, the estate has undergone meticulous work to reveal its full potential and achieve a remarkable level of precision. The estate's first vintage was released in 2023.

Domaine de La Lause produces two Corbières cuvées—a white and a red—crafted from a blend of the estate's finest plots.

TERROIR

The grapes for this Corbières Blanc 2024 come from three plots nestled in the "Sources" sector, a clay-limestone hillside facing east and rising about a hundred meters above the village of Monze. This terroir, named for the many natural springs it harbors—including an old well still visible near the vines—benefits from its proximity to the Montagne d'Alaric, which brings a unique climate combining coolness and moderate humidity, ideal for slow, balanced ripening.

On the night of May 17 to 18, 2024, a hailstorm from the north severely impacted the upper plots (Marsanne and Vermentino), while the Roussanne vines, located further downhill, were partially spared. This vintage is thus predominantly composed of Roussanne (90%), complemented by Vermentino (7%) and Marsanne (3%). Only 818 bottles were produced, capturing both the singularity of the terroir and the whims of the season.

WINEMAKING

The grapes were harvested by hand on September 2nd, using small perforated crates, and carefully sorted in the vineyard. Despite excellent sanitary conditions, the yields of Marsanne and Vermentino were very low. Upon arrival at the winery, the grapes were pressed whole in a small pneumatic press. Only low-pressure juice was retained to preserve purity, while the coarser first and last presses were discarded. A 24-hour cold settling followed, without the addition of sulfur. Alcoholic fermentation took place in stainless steel tanks for 14 days at 14°C, preserving the wine's aromatic freshness. Once fermentation was complete, the wine was transferred to fourth- and fifth-fill French oak barrels for 7 months of aging on fine lees, without malolactic fermentation. Bottling took place in May 2025.

VARIETALS

Roussanne 90%, Vermentino 7%, Marsanne 3%



TASTING

This Corbières Blanc offers an expressive and refined nose, combining aromas of candied lemon, yellow nectarine, apricot, and a touch of garrigue. Delicate floral and herbal notes also emerge, such as hawthorn, linden, lemon verbena, and fresh almond. On the palate, the attack is round and generous, driven by fresh yellow fruits and a hint of honey. A vegetal note and light bitterness on the finish extend the palate and bring refreshing tension. This cuvée reveals the full aromatic richness and elegance of the La Lause terroir.

FOOD PAIRINGS

Serve chilled, at 10°C, with a goat cheese and herb appetizer, a spring vegetable tart, grilled white fish, roasted poultry with rosemary, or a vegetable tagine with preserved lemon.

