



ABBOTTS DELAUNAY

Abbots & Delaunay, Boreas, AOP Faugères, Rouge, 2019

AOP Faugères, Languedoc-Roussillon, France

PRESENTATION

Abbots & 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.

TERROIR

The terroir of Faugères is composed of schist. The grapes come from two areas of the appellation: a vineyard located at 200 meters altitude facing north-northwest (later maturity, freshness) and another vineyard facing due south, towards the sea at 350 meters altitude (richness, generosity).

WINEMAKING

The harvest is done by hand and 100% destemmed. The maceration lasts three weeks in total, with very light daily pump-overs and some punch-downs in the middle of fermentation when the temperature rises to 27-29°C. The exact duration is defined by daily tasting. As soon as alcoholic fermentation is complete, the juice is pressed by mixing free-run juice and press juice. Then, the aging process lasts 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

Syrah - Grenache - Carignan - Mourvèdre 100%

14 % VOL.

Contains sulphites.

AGEING POTENTIAL

5 to 10 years

TASTING

The color is dark garnet. The nose is intense with red fruits, blackcurrant, Morello cherries, and sweet spices. There are also hints of Havana, cocoa, and a touch of pepper. The palate is straightforward, the tannins are fine but ripe, the finish is long, and the woody notes are lovely. There is a lot of finesse. This Faugères is an elegant wine with an "airy" character and a certain freshness.

FOOD PAIRINGS

Serve at 17°C with duck breast, beef steak, eggplant caviar, or a cheese platter.

