



DOMAINE DE LA LAUSE

GRANDS VINS DU LANGUEDOC

Abbots & Delaunay, Domaine de La Lause, AOP Corbières, Rouge, 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

This Corbières Red comes from several plots located around the village of Monze, in the heart of the Corbières. The clay-limestone, very stony soils provide an ideal terroir for the expression of Mediterranean grape varieties. The blend is sourced from two Grenache plots, including a remarkable old-vine Lledoner Pelut — an ancient and rare variety of Grenache originating from Catalonia —, two late-ripening Syrah plots renowned for their quality, a 60-year-old plot of Carignan, also late-ripening, and a small plot of Cinsault. The proximity of the Montagne d'Alaric creates a distinctive climate, combining cool nights with moderate humidity, ideal conditions for slow, even ripening.

WINEMAKING

The grapes are hand-picked according to the ripeness of each plot and carefully sorted in the vineyard. The Grenache and Syrah are vinified separately in truncated-conical wooden vats, while the Carignan and Cinsault are co-fermented in a stainless-steel tank. The Syrah is vinified with 40% whole bunches placed at the bottom of the vat, while the Grenache is fully destemmed. For the co-fermentation of the Carignan and Cinsault, the Cinsault is placed as whole bunches at the bottom of the tank and then covered with the destemmed Carignan. Each of the three vats undergoes a cold pre-fermentation maceration, followed by daily pump-overs during fermentation. The Syrah also undergoes two punch-downs midway through fermentation, at peak temperature, before being racked from the vat prior to the end of fermentation, which is completed in barrels. The wines are then aged for nine months in French oak barrels and stainless-steel tanks before blending and bottling in April 2026.

VARIETALS

Grenache noir 40%, Syrah 30%, Carignan 15%, Cinsault 15%



TASTING

This Corbières Red 2024 displays a deep ruby colour with violet highlights. The nose is intense and remarkably fresh, combining vibrant fruit — red berries, raspberry and blood orange — with notes of violet, spices and garrigue, lifted by a balsamic hint of pine forest. On the palate, the attack is lively and elegant, underpinned by beautiful freshness and fine minerality. The texture is both rounded and deep, revealing flavours of red fruit alongside delicate notes of cocoa, grey pepper and cinnamon. Fine, silky tannins lead into a long, vibrant finish. A modern and refined wine, beautifully balanced, revealing the terroir of La Lause with precision.

FOOD PAIRINGS

Servir à 15°C avec un magret de canard aux épices, un carré d'agneau rôti aux herbes ou un filet de veau aux girolles. Il accompagnera également très bien une aubergine rôtie aux épices douces ou un fromage affiné.

