



# ABBOTTS & DELAUNAY

## Abbotts & Delaunay, Sauvignon Blanc, Blanc, 2025, Vis

IGP Pays d'Oc, France



### PRESENTATION

Abbotts & Delaunay varietal wines are fruit forward, easy drinking and elegant wines from the Pays d'Oc that are the perfect complement to our AOC collection.

Thanks to work in the vineyards that respects the soil and the vines, we are able to harvest healthy, concentrated grapes as well as take care to preserve the wild plants that border them.

### TERROIR

The grapes of this vintage come from four different terroirs: the plain of l'Hérault providing fruit and roundness, the Gard and the Aude Valley bringing complexity, and finally, the East Aude, a colder region whose grapes will bring freshness to the wine.

### WINEMAKING

The grapes are harvested early in the morning to keep them fresh. A short skin maceration of a few hours is carried out before pressing. Alcoholic fermentation in stainless steel tanks is done at low temperature (15°-18°C) to preserve the freshness and liveliness of the fruit. Malolactic fermentation is avoided to maintain the wine's natural acidity. Finally, aging is short, only a few months, on fine lees, and the wine is bottled quickly to capture the freshness and aromas.

12,5 % VOL.

### TASTING

The color is a pretty pale yellow. On the nose and in the mouth, we have aromas of fruits (passion fruit, wild strawberry), citrus fruits as well as floral notes of honeysuckle and a mineral touch of flint. This Sauvignon Blanc is very fresh and mineral, with a beautiful aromatic, good acidity and a refreshing bitterness in the finish.

### FOOD PAIRINGS

Serve at 8°C as an aperitif, with grilled fish, goat cheese, or Asian dishes based on lime and coriander.



**Abbotts & Delaunay**

1, Route des Corbières, 11800 Monze

Tel. 04 68 24 60 00 - [contact@abbottsetdelaunay.com](mailto:contact@abbottsetdelaunay.com)



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

