



ABBOTTS DELAUNAY

Abbots & Delaunay, Métayage, Chardonnay, Blanc, 2025

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 Chardonnay is partly sourced from cool, clay-limestone, organic high-altitude terroirs in the Limoux region. The other part comes from the Mediterranean foothills, in the Hérault north of Béziers. The grapes are harvested early in the morning to preserve their freshness.

WINEMAKING

The grapes are harvested early in the morning and pressed upon arrival in the winery in the pneumatic press. The end of pressing is excluded to keep only the finest juice. The settling is done without sulfite and tightly to obtain a tense and delicate wine. Fermentation takes place in stainless steel tanks and concrete tanks at 18-20° to emphasize the expression of the grape variety. Aging lasts 9 months, mainly in temperature-controlled stainless steel tanks, on fine lees, with some stirring. The small remaining part is aged in Burgundian barrels. Malolactic fermentation is partial.

VARIETAL

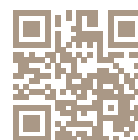
Chardonnay 100%

13 % VOL.

Contains sulphites.

TASTING

This Chardonnay has a light robe of pale gold color. It has a beautiful expressive nose of fresh and taut high-altitude Chardonnay, with mineral notes of stone, lemon, and a touch of lightly smoked roasted hazelnut. On the palate, the attack is full with good acidity that brings a nice freshness and a pineapple finish. This Chardonnay Métayage is a very pretty high-altitude wine, fresh and elegant.



FOOD PAIRINGS

Serve this Chardonnay at 8-10°C with an aperitif, grilled fish, tapas, or sautéed langoustines and prawns.

