Abbotts & Delaunay, Viognier, Blanc, 2025

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

Our Viognier comes from 10-year-old vines located on hills, relatively high up (150 to 200 m), on two different terroirs: the plain of the Hérault and the Etang de Marseillette in the Aude.

WINEMAKING

The grapes are harvested early in the morning to keep them fresh. The grapes are immediately pressed, removing the first and last juices which are the coarsest, to keep only the highest quality. Alcoholic fermentation in stainless steel tanks is done at low temperature (17°-19°C) to preserve the freshness and liveliness of the fruit. Malolactic fermentation is avoided to maintain the wine's natural acidity. Finally, the wine is aged for a few months on fine lees.

13,5 % VOL.

TASTING

Beautiful yellow color with golden reflections. We have lovely typical aromas of white peach and apricot as well as a floral touch of violet. In the mouth, we have a very beautiful silky texture, the aromas are rich and round, balanced by a nice freshness that lengthens the finish. This Viognier is fresh, balanced, and expressive, reflecting perfectly its grape variety and its terroir.

FOOD PAIRINGS

Serve at 10°C as an aperitif, with grilled fish, asparagus, or a fruit tart.

Abbotts & Delaunay
1, Route des Corbières, 11800 Monze
Tel. 04 68 24 60 00 - contact@abbottsetdelaunay.com

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