



ABBOTTS DELAUNAY

Abbots & Delaunay, Cumulo Nimbus, AOP Minervois, Rouge, 2019

AOP Minervois, 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 grapes for this wine come from two terroirs: the Causses (hamlet of Fauzan), a high-altitude area known for its cool temperatures and the Canal du Midi, an area where the Syrah grape thrives due to high temperatures and precipitation that is evenly spaced throughout the year.

WINEMAKING

The harvest is done by hand and 100% destemmed. To bring complexity, part of the harvest is vinified using the "Bordeaux" method with pumping over, and the other part using the "Burgundy" method with punching down. The maceration time is determined by daily tasting (minimum 14 days). As soon as alcoholic fermentation is completed, the juice is pressed by blending free-run juice and press juice. Then, the aging process lasts about 9 months, with 60% in barrels (new barrels, 1-wine and 2-wine barrels) and 40% in stainless steel tanks, to preserve freshness and fruitiness.

VARIETALS

Syrah 70%, Grenache noir 30%

13.5 % VOL.

Contains sulphites.

AGEING POTENTIAL

5 to 10 years

TASTING

The bright and clear color is a dense garnet with a violet edge. On the nose, there are aromas of black cherry, blackcurrant, redcurrant, and raspberry. We also find peppery notes, plum, and licorice. The palate is refined, long, and deep. The tannins are very elegant. It has a very nice length and a fresh and silky finish. This Minervois is a Great Wine, deep and elegant.

FOOD PAIRINGS

Serve at 17°C with a wild boar stew, a rib of beef, a vegetable curry, or a chocolate mousse.

