ABBOTTS & DELAUNAY

Abbotts & Delaunay, Terroirs et Parcellaires, AOP Saint-Chinian "La Clairière", Blanc, 2024

AOC Saint-Chinian, Languedoc-Roussillon, France

PRESENTATION

"Each of our 'Terroirs and Single Vineyard' wines is a signature in itself, revealing the identity of its place of origin. Rooted in my Burgundian heritage, I select these parcels for their uniqueness and their ability to fully express the Languedoc's remarkable potential. Here, soil, climate and people come together to shape site-driven wines where freshness balances depth. I am committed to respecting each terroir through responsible viticulture and precise winemaking, in order to reveal its full character and elegance. Through these cuvées, I seek to offer a pure and honest vision of the Languedoc—where every wine tells the story of its place."
Jeanne Delaunay

TERROIR

To the south of the Saint-Chinian appellation, the vineyards of "La Clairière" flourish in the heart of a Natura 2000 park, in a preserved environment. This plot owes its name to the clearing it forms in the middle of the thick pine forest that surrounds the vineyard. Cultivated using organic farming methods, this unique terroir in Saint Chinian is based on a clay plateau dotted with Eocene limestone scree, at an altitude of 150 meters. Under the influence of the Mediterranean climate, the regular northern wind brings freshness and balance. The average age of the vines (30 years) and controlled yields make it possible to obtain a pure and elegant expression of the terroir.

WINEMAKING

The grapes are harvested by hand, early in the morning, to preserve their freshness and purity, then pressed as whole clusters upon arrival at the winery. The two grape varieties are vinified separately with precision to best express their aromatic richness and complexity. The Vermentino undergoes a 5-day cold maceration at 7°C, with daily stirring of the lees, favoring the extraction of aromatic precursors and providing more length on the palate. Its alcoholic fermentation takes place in new French oak barrels with a medium-long toasting. The Grenache Blanc, on the other hand, is directly placed in new French oak barrels for its fermentation. The whole blend is then aged for 9 months on fine lees in these barrels, refining the texture and adding complexity while preserving the elegance of the fruit.

VARIETALS

Vermentino 65%, Grenache blanc 35%

AB AGRICULTURE BIOLOGIQUE

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.

TASTING

This Saint-Chinian Blanc "La Clairière" displays a beautiful pale golden hue, shiny and luminous. Its precise and expressive nose opens with fresh notes of white flowers and citrus, enhanced by a touch of white pepper and vetiver. Then, more gourmand aromas of butter and brioche develop, bringing depth and refinement. On the palate, the attack is round and ample, revealing a beautiful richness. The tasting then evolves towards great freshness, supported by the vibrant minerality of the terroir and subtle nuances of licorice and Mediterranean pine. The long and elegant finish leaves a persistent and delicately spicy imprint. An exceptional wine, where freshness, elegance, and aromatic complexity intertwine to reveal all the finesse of the La Clairière terroir.

FOOD PAIRINGS

To be enjoyed at 10°C, with a roasted John Dory with citrus and saffron white butter, a Bresse chicken supreme with morels, a creamy risotto with white asparagus, or a 36-month aged Comté cheese.

REVIEWS AND AWARDS

17,5/20
"It’s very clear from this wine that the Rolle/Vermentino and Grenache Blanc vines planted in this little parcel in the pine forest are very, very happy vines. This is a beautiful wine. It’s spilling over with shining, limpid, liquid-sunlight fruit – nectarine and papaya and a bit of ripe pineapple. The puppy-on-a-beach playfulness of Rolle is full ball here, reined in only lightly by the honeysuckle and lemon peel of Grenache Blanc. Liquorice racing long-legged across the finish line. I love the yin yang harmony of juicy summer fun with actually pretty serious structure and elegance that has been achieved here with this really clever and beautifully orchestrated blend. I think this will evolve with age as well, which is not something I often think about Rolle. I am just loving these single-vineyard wines that Jeanne Delaunay is making! She is clearly a winemaker to keep an eye on. (TC)"
Jancis Robinson

92/100
Silver
International Wine Challenge 2025 Silver

92/100
Andreas Larsson

91/100
Decanter

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.