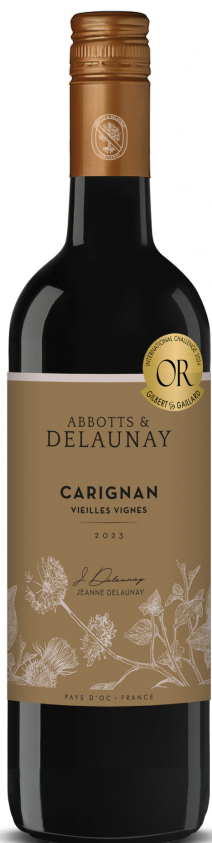




ABBOTTS & DELAUNAY

Abbotts & Delaunay, Carignan Vieilles Vignes, Rouge, 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 Carignan come from two different terroirs. The Minervois, where the clay-limestone soil and south-facing exposure bring tannins and aromas of ripe fruits. A colder terroir on hillsides in the Corbières provides freshness and fruitiness.

WINEMAKING

The grapes are harvested by hand. 25% of the grapes are left as whole clusters, in maceration, to bring fruitiness and freshness to the wine. The rest of the blend is vinified in a traditional way: maceration for about two weeks, with some pump-overs that allow for the extraction of round tannins. The aging process lasts a few months, in barrels for 10% of the blend, the rest in stainless steel tanks.

13.5 % VOL.

TASTING

This wine has a pretty dark red color with violet reflections. On the nose, there are aromas of red and black fruits (blackcurrant, strawberries) and subtle hints of licorice, black pepper, and incense. The mouth, balanced by acidity, is fruity and fresh, with light spicy and roasted notes that bring complexity. The tannins are velvety. This wine, typical of its grape variety, is fruity, velvety, and elegant.

FOOD PAIRINGS

Serve at 17°C with a stewed meat stew, a Mediterranean dish with aromatic herbs or matured cheeses.

