



# ABBOTTS & DELAUNAY

## Abbotts & Delaunay, Merlot, 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 Merlot grapes that make up this blend come from four different terroirs: the Nîmes region brings complexity to the wine, the eastern part of the Aude valley adds elegance, the plains of Béziers contribute richness, and the western Aude region brings its own character.

### WINEMAKING

We separately vinify half of the blend with whole clusters in maceration to bring fruitiness and freshness to the wine. The remaining half of the blend is vinified traditionally: destemmed harvest, long maceration with some pump-overs to extract round tannins. Aging lasts 9 months, partly in barrels and the rest in stainless steel tanks.

14 % VOL.

### TASTING

This Abbotts & Delaunay Merlot have a dark red color. On the nose, we have aromas of black fruits (blackcurrant, blackberry, cherry) and woody and spicy notes (peat, cinnamon, thyme). The palate is round, rich, and long, with soft and velvety tannins. This wine is a nice Merlot, very typical of its grape variety and well-balanced.

### FOOD PAIRINGS

Serve at 17°C with roasted meat, stuffed tomatoes, ratatouille, or matured cheeses.

