



ABBOTTS & DELAUNAY

Abbotts & Delaunay, Pinot Noir, 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 used to make this wine come from terraces located on the hillsides of the Aude valley, at the foothills of the Pyrenees. Planted in clay-limestone soils, the vines, aged 10 years and older, are trained in Cordon de Royat and Guyot. The temperatures are mild with regular rainfall. Yields are relatively low. This situation is ideal for producing a lovely Pinot Noir.

WINEMAKING

The harvest is entirely destemmed and then placed in a tank. A cold pre-fermentation maceration of about a week is carried out to gently extract the aromas. Fermentation takes place at controlled temperatures to preserve the freshness and finesse of the grape variety. After fermentation, 25% of the final blend is aged in oak barrels for 6 to 9 months.

13 % VOL.

TASTING

The color of this Pinot Noir is bright ruby red. There are delicate aromas of raspberry and cherry as well as floral notes (violet) and fine woody and vanilla touches. The palate is fresh and elegant, with a beautiful complexity and a nice length. This Pinot Noir is very typical of its grape variety, refined, elegant, and fruity.

FOOD PAIRINGS

Serve at 17°C with cold cuts, chicken in sauce, or light cheeses.



Abbotts & Delaunay

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

