ABBOTTS & DELAUNAY

Abbotts & Delaunay, Corbières, Rouge, 2022

AOP Corbières, Languedoc-Roussillon, France

PRESENTATION

« A tire d'Aile » is a range of delectable, balanced and elegant wines from the Languedoc region's classic appellations. Thanks to work in the vineyards that respects both the soil and the vines, we produce healthy grapes with good concentration to the delight of the birds that live in our plots.

TERROIR

The grapes come from three very different terroirs: 65% from the Eastern Corbières (a seaside area whose grapes bring freshness and elegance), 20% from the gates of Fitou (a terroir located further south whose grapes provide a beautiful aromatic richness), and 15% from the Corbières Boutenac cru, which brings its depth.

WINEMAKING

The harvest is done manually, transported whole in 40 to 50 kg containers and poured directly into the vat without crushing or pumping. The maceration lasts 15 days. During pressing, the first presses are added to the free-run wine and the tailings are discarded. Aging is done 40% in oak barrels, including 20% new barrels, and the rest is aged in stainless steel tanks to preserve freshness.

VARIETALS

Grenache noir 65%, Syrah 35%

14.5 % VOL.

Contains sulphites.

AGEING POTENTIAL

2 to 3 years

TASTING

The color is very intense black. The nose is floral with violet mixed with fine spices (white pepper), black olive, notes of humus and tobacco. The mouth is rich, ample with a lot of substance and coated tannins. The finish is of stewed fruits and pastries.

FOOD PAIRINGS

Serve at 17°C with game, red meats, spit-roasted rabbit, and poultry.

REVIEWS AND AWARDS

Or

Concours Bettane&Desseauve Prix Plaisir 2024 Or

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