



ABBOTTS & DELAUNAY

Abbotts & Delaunay, Chardonnay, Blanc, 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 Chardonnay grapes that make up this cuvée come from four different terroirs: the foothills of the Cévennes which bring freshness to the wine, the Aude Valley and the Limoux region which give fruity aromas, and finally the plain of the Hérault which provides it with richness and roundness.

WINEMAKING

One third of the blend is fermented in barrels (new and one year old) for 3 weeks and then aged for 9 months in barrels, on fine lees with regular stirring. For this part of the blend, malolactic fermentation is carried out. The rest is fermented in stainless steel tanks with temperature control (18° to 20°C) and then aged for a few months without undergoing malolactic fermentation.

13 % VOL.

TASTING

The color is light gold. On the nose, there are aromas of pear, green apple, and hazelnut, complemented by delicate notes of white flowers. On the palate, the acidity brings balance and freshness, while the finish, of exceptional length, reveals a hint of buttery notes. This wine is a lovely Chardonnay, fresh, complex, and balanced.

FOOD PAIRINGS

Serve at 12°C, as an aperitif, with grilled poultry, seafood, or fish.

