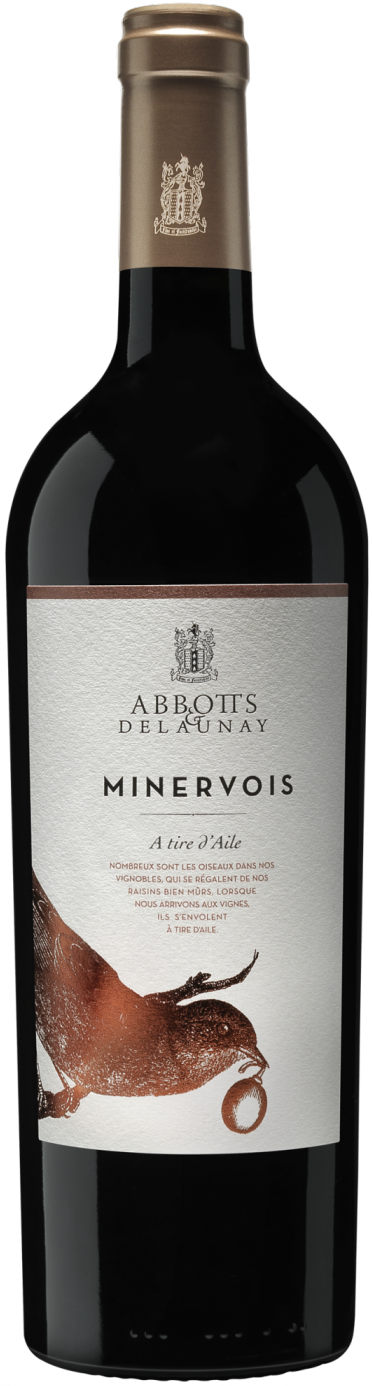
ABBOTTS & DELAUNAY

Abbotts & Delaunay, Minervois, Rouge, 2022

AOP Minervois, Languedoc-Roussillon, France



PRESENTATION

"À 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

Grapes from three terroirs: the Causses (a high-altitude area where the grapes bring freshness), the foothills of the Black Mountain (a hot and arid area where the grapes provide concentrated, warm, and complex aromas), and the terraces of the Black Mountain, a more temperate zone.

WINEMAKING

The harvest is manual, transported in containers of 40 to 50kg. Syrah and Carignan grapes are vinified as whole grapes: carbonic maceration. The Grenaches, on the other hand, are destemmed. The maceration time varies depending on the grape varieties and vintages, and is determined by tasting. At the end of fermentation, during pressing, the first presses are added to the free-run wine, the rest is discarded. The aging lasts 9 months, with 40% in oak barrels (20% new barrels) and 60% in stainless steel tanks to preserve the fruit.

VARIETAL

Syrah - Carignan - Grenache 100%

14 % VOL.

Contains sulphites.

AGEING POTENTIAL

2 to 3 years

TASTING

The color is garnet with black reflections. On the nose, we find aromas of black fruits (blackberry, blueberry, cooked cherry) and a touch of licorice and chocolate. Then come notes of undergrowth and toasted bread. In the mouth, the attack is smooth, suave and ample. The tannins are melted. The finish is delicately vanilla. This Minervois is a gourmet wine with a lot of roundness and velvety.

FOOD PAIRINGS

Serve at 17°C with a meat in sauce, game, duck breast or a nice cheese platter.

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