



Domaine de La Métairie d'Alon

Abbots & Delaunay, Domaine de La Métairie d'Alon, Embellie, Méthode Traditionnelle, Extra Brut, Vin de France, Effervescent Extra Brut

Vin de France, VSIG, France



PRESENTATION

Renowned for its still wines crafted from Chardonnay and Pinot Noir, Domaine de la Métairie d'Alon is located in the exceptional terroir of Limoux, the historic birthplace of the traditional method, first developed in the 16th century at the Abbey of Saint-Hilaire.

The desire to craft a sparkling wine was irresistible — a cuvée in our image, made exclusively from our two emblematic grape varieties: Pinot Noir, the signature of our estate (70%), and Chardonnay (30%). (*)

With Embellie, Abbots & Delaunay presents a traditional method sparkling wine conceived as a true wine of place, faithful to the identity of the Domaine. This cuvée privileges freshness, purity and minerality. Extended ageing, combined with a very low dosage, offers a contemporary, gastronomic interpretation of the traditional method.

(*) The deliberate choice to work exclusively with these two varieties, with a dominant proportion of Pinot Noir, automatically excludes this wine from the Crémant de Limoux appellation.

TERROIR

The Pinot Noir grapes originate from micro-parcels within Domaine de la Métairie d'Alon. The cuvée is completed with Chardonnay sourced from a neighbouring grower. The vineyards are organically farmed in the heart of the Haute Vallée de l'Aude.

Situated between 300 and 400 metres above sea level, the vineyard rests on clay-limestone soils particularly well suited to both Pinot Noir and Chardonnay.

The warm, dry climate is tempered by altitude and the proximity of the Pyrenees. Marked diurnal temperature variations between sunny days and cool nights encourage slow, balanced ripening, preserving the wine's natural tension, aromatic precision and mineral expression.

Regularly swept by intense storm episodes, the landscape gives way, once the storm has passed, to a luminous clearing — the "Embellie".



WINEMAKING

The grapes are harvested early by hand and transported in small ventilated crates to preserve the integrity of the bunches.

Upon arrival at the winery, the fruit undergoes rigorous sorting. Whole clusters are gently pressed without crushing in order to avoid any colour extraction. The first and last press fractions are discarded; only the finest juices are retained.

Following cold settling, fermentation takes place in seasoned oak barrels, without added sulphites. Full malolactic fermentation is carried out.

After eight months of ageing, the wines are carefully tasted and the finest barrels selected for a blend that balances precision, finesse and tension.

Secondary fermentation occurs in bottle following the addition of a tirage liqueur composed of sugar and organic yeasts. This slow second fermentation ensures a fine, well-integrated mousse. The wine then benefits from extended ageing of 18 months on lees, resting horizontally in the cool cellars, developing depth and aromatic complexity.

After riddling and disgorgement in January 2025, the cuvée receives a very low dosage of 2 g/L (Extra Brut) in order to preserve purity, natural tension and mineral expression.

VARIETALS

Pinot Noir 70%, Chardonnay 30%

TASTING

The wine displays a pale, luminous hue enlivened by a fine and persistent bead.

The nose is remarkably pure, opening with aromas of crisp pear and green apple, lifted by a touch of mandarin zest. Subtle notes of acacia blossom and fresh almond underscore the cuvée's elegance, while a delicate hint of wet stone reveals its mineral dimension.

On the palate, the attack is precise and vibrant, driven by saline freshness. The texture unfolds along a sleek structure, supported by a delicate toasty nuance from barrel ageing. The finish is long and linear, marked by chalky notes and lemon zest, leaving a lasting impression of purity and persistent tension.

A precise and luminous traditional method sparkling wine, faithful to its high-altitude terroir.

FOOD PAIRINGS

Serve at 8°C as an aperitif or alongside scallop carpaccio with citrus zest, sea bream ceviche with lime and fresh coriander, shellfish risotto, roast free-range chicken with preserved lemon, or Brillat-Savarin cheese.

