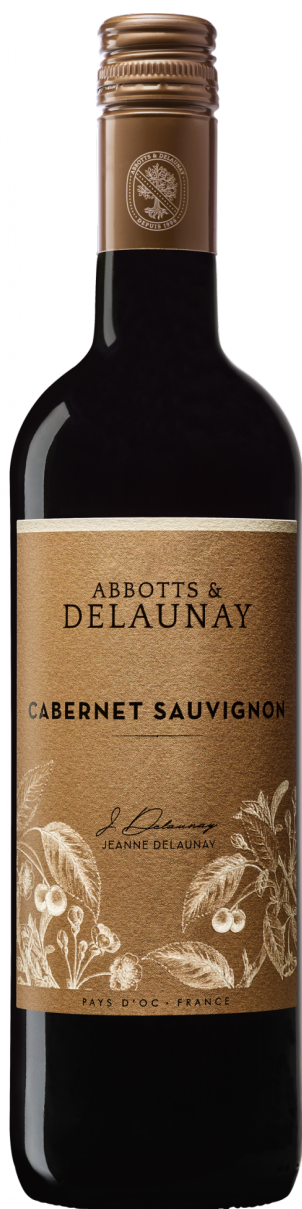




ABBOTTS & DELAUNAY

Abbotts & Delaunay, Cabernet Sauvignon, 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

Our Cabernet Sauvignon is a blend of two different terroirs: the foothills of the Cévennes which bring notes of fruit and spices and the Aude Valley which gives length and roundness to the wine.

WINEMAKING

The grapes are entirely destemmed and then put into a tank. The maceration lasts about two weeks with regular pump-overs. Malolactic fermentation is carried out. After the end of fermentation, 10% of the blend is put into barrels for aging, the rest of the blend is aged in stainless steel tanks.

13,5 % VOL.

TASTING

This wine has a beautiful dark red color. On the nose, we have aromas of blackcurrant and strawberry, then slightly spicier notes of green pepper, mint, and cedar. In the mouth, there is a nice length and soft tannins, we also find a delicious touch of nuts and honey. This Cabernet Sauvignon, typical of its grape variety, is elegant, velvety, and complex.

FOOD PAIRINGS

Serve at 17°C accompanied by a charcuterie board, vegetable gratin, roasted meat, or a dessert made with dark chocolate.

