



DOMAINE DE LA LAUSE

GRANDS VINS DU LANGUEDOC

Abbots & Delaunay, Domaine de La Lause, Syrah "La Lause" Sélection Parcelleire, Rouge, 2023

IGP Pays d'Oc, France



PRESENTATION

The Domaine de La Lause, owned by Abbots & Delaunay, is a 10.5-hectare vineyard nestled in the heart of the Corbières, in Monze, on the cool terroir of the foothills of the Montagne d'Alaric. Planted with southern grape varieties, it embodies the balance between the Mediterranean intensity of its terroir and the Burgundian finesse brought by the Delaunay family. Since its acquisition in 2019, the estate has benefited from meticulous work to sublimate its potential and achieve an exemplary level of precision. The first vintage of the estate was born in 2023.

The "Single Vineyards" come from our best plots, meticulously chosen to reveal the unique character of their terroir.

TERROIR

The plot "La Lause," named after the typical flat stone of southern France, reflects the mineral nature of its soils, contributing to the uniqueness of its wines. Managed in Guyot and exposed on a northeast hillside along the Bretonne river, it rests on alluvial and limestone scree soils, bringing power and minerality to this Syrah. The proximity of the Montagne d'Alaric ensures a unique climate, combining freshness and moderate humidity, ideal for grape maturation.

WINEMAKING

The harvest is done by hand, in small open crates of 12kg, at the end of September, when the grapes are perfectly ripe (late terroir). A rigorous sorting is carried out in the vineyard, then upon arrival at the winery on a vibrating table. The grapes are 100% destemmed and put into small wooden vats without the addition of sulfur. A short cold maceration is carried out (2 days at 15°C), then the temperature is naturally rose for fermentation to begin. The maceration is short (10 days), with daily pumping over and three punch-downs in the middle of fermentation. The wine is pressed while still warm and put directly into new barrels and barrels of one wine. The wine is aged for 9 months in Burgundy oak barrels. Bottled in July 2024.

TASTING

The Syrah "La Lause" is adorned with an intense robe with violet reflections. The nose, complex and expressive, reveals aromas of black fruits, violet, and peony, enhanced with spicy notes of licorice, nutmeg, and delicate woody notes. The palate, marked by flavors of black cherry and a peppery freshness, evolves towards nuances of cigar and Russian leather, with silky and perfectly integrated tannins. The finish, of remarkable length, is enriched with mineral touches and cocoa powder. This elegant and deep Syrah perfectly embodies the power and finesse of its terroir.

FOOD PAIRINGS

Serve decanted 3 to 4 hours in advance, at 18°C, with grilled sun vegetables, porcini mushroom tagliatelle, a duck fillet cooked pink with spices, a leg of lamb with rosemary or even a dark chocolate fondant.



REVIEWS AND AWARDS

Decanter 90/100
Decanter

