




ABBOTT'S & DELAUNAY


Grands Vins du Languedoc



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 («Fleurs sauvages») that border them.

 **GRAPE VARIETY** Cabernet Sauvignon

 **SOIL** The grapes for this wine come from two terroirs: the foothills of the Cévennes, which brings fruity and spicy notes and the Aude valley which lends strength and roundness.

 **VINIFICATION** The harvest is totally destemmed. Long maceration with regular pumping-over. Malolactic fermentation. Ageing in oak barrels for 10% of the cuvée and in stainless steel vats for the remaining.

 **TASTING NOTES** Nice dark red robe.
Aromas of blackcurrant, strawberry, green pepper, mint, honey, cedar, nut.
Elegant, complex, long velvety palate.

 **WINE & FOOD** Serve at 17°C with shepherd's pie, gratins, grills or loin of lamb.

