



# ABBOTT'S & DELAUNAY


Grands Vins du Languedoc




Abbots & 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» or «Fruits Sauvages») that border them.

 **GRAPE VARIETY** Sauvignon Blanc

 **SOIL** The grapes for this wine come from four terroirs: the Hérault plain which gives fruit and roundness, the Gard, the Aude valley which brings complex aromas, and the eastern part of the Aude area, a colder region where the grapes give freshness to the wine.

 **VINIFICATION** The grapes are harvested early in the morning. Skin fermentation of a few hours before pressing. Alcoholic fermentation in stainless steel vats at 15°- 18°C. The wine is aged for a few months on the lees. Early bottling. No malolactic fermentation in order to keep freshness.

 **TASTING NOTES** Pale yellow robe.  
Aromas of redcurrant, passion fruit, strawberry, lemon, honeysuckle, silica.  
Very aromatic and fresh palate with a rich and round finish.

 **WINE & FOOD** Serve at 8°C as an aperitif, with seafood, fish and summer dishes.

