



ABBOTT'S
&
DELAUNAY

ALTO STRATUS

Vin de France

Abbotts & Delaunay's Clouds and Winds collection features wines made with grapes that are selected from old Languedoc's vines grown in vineyards at high altitudes in a purposely small number of appellations and produced in very limited quantities.

- GRAPE VARIETY** Carignan. It is most definitely the grape variety for hot, dry climates, yielding wines full of harmony and elegance.
- SOIL** We have selected two types of terroirs: 100-year-old vines growing at high altitudes which lend freshness and arid Mediterranean soils where the vines grow alongside the garrigue shrubland.
- VINIFICATION** The grapes are handpicked at their peak of maturity. 60% are vinified in whole bunch while 40% undergo a traditional vinification. The traditionally vinified grapes are left to macerate for approximately 14 days while the whole grapes maceration lasts between 5 and 12 days. The exact duration is determined by daily tastings. The wines are racked at the end of alcoholic fermentation and are transferred to 225-litre barrels where they undergo malolactic fermentation. The press wine is added to the free-run wine.
- AGEING** 9 months: 60% in oak barrels (30% new oak, 40% one-year-old barrels, 30% two-year-old barrels). 40% stay in stainless steel tanks in order to keep some freshness.
- TASTING NOTES** Dark, lively colour.
A slightly wild, herbaceous nose with notes of rhubarb, liquorice, gingerbread and pear.
Very round, velvety and delectable from the start. Creamy, fruity notes reminiscent of sour cherry flan.
- WINE & FOOD** Serve at 17°C with feathered game, cured ham, spicy cuisine or Japanese dishes.



NUAGES ET VENTS