



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