



ABBOTTS & DELAUNAY and WOODS CRAMPTON

Defining the future of the Barossa & the Languedoc

9 pieces of coverage, 11 social media posts, Audience reach: 9,783,065



winematch♥

When talented winemakers Frenchie Laurent Delaunay met Aussie Nicholas Crampton there was bromance in the air...

Two young trail blazing boutique wineries - one in the Languedoc and the other in the Barossa - who've discovered they share the same philosophy; to do things differently from the other producers in their respective regions and to create exceptional wines destined to be their regions' future.



ATTENDEES

Wine writers:

- Alexandra Hale – Good Housekeeping
- Charles Metcalfe – Freelance
- Joanna Simon – House & Garden
- Joe Fattorini – The Wine Show
- Lucy Shaw – Drinks Business
- Patrick Schmitt – Drinks Business
- Nina Caplan – The New Statesman
- Mike Turner- Please bring me my wine
- Rosemary George MW – Freelance
- Georgia Heath – Winerist
- Chris Boiling – IWC Canopy
- James Lawrence – Freelance

Trade buyers:

- Laurie Davies – Conviviality
- Alastair Pyatt – Conviviality
- Charles Cutteridge – Majestic
- Damien Jackman – Philglas & Swigot

PRESS FEEDBACK

Rosemary George MW, tastelanguedoc.com: *"I greatly enjoyed tasting Laurent's wines, and meeting him, and it was good to be taken out of my comfort zone to Australia as well."*

Nina Caplan, The New Statesman: *"Really interesting tasting, lovely wine and I like the idea of the similarities between Languedoc and Barossa"*



JOANNA SIMON

WINE OF THE WEEK: **2016 Frenchie Laurent Delaunay, Domaine de la Métairie de Lamoignon, Languedoc, France**

There is a lot of both spirit and flesh in this wine, which is a lovely surprise for a wine that is so young and so fresh. It is a wine that is full of life and energy, and it is a wine that is full of character. It is a wine that is full of passion and it is a wine that is full of love. It is a wine that is full of hope and it is a wine that is full of dreams. It is a wine that is full of life and it is a wine that is full of love. It is a wine that is full of hope and it is a wine that is full of dreams.

[Read full article: https://www.theweekend.com.au/article/2016/07/24/2016-WINE-OF-THE-WEEK-Abbotts-Delaunay-Domaine-de-la-Metairie-de-Lamoignon-France](#)

TASTE LANGUEDOC

TASTE LANGUEDOC - A BLOG ABOUT THE WINES OF THE SOUTH OF FRANCE

Abbotts & Delaunay at Domaine de la Métairie in Lamoignon

Noticed climate, with their Languedoc arms, Abbotts & Delaunay, recently acquired the Domaine de la Métairie d'Agès in Languedoc from Jean-Louis Gaudon. This is a 20 hectare estate in about 20 different plots, situated around the village of Agès in the beautiful valley of the Aude. In August Delaunay was showing his first wines in London last month, and very good they are too.

2016 Frenchie Laurent Delaunay, Domaine de la Métairie in Lamoignon

Very pale, translucent color, with fresh dry tangy fruit on the nose and more fresh acidity on the palate. Crisp and fresh.

2016 Chateau de la Vallée, Pays d'Oc

Lightly yellow fruit on the nose. Quite rounded and easy with fresh acidity, highly textured. The grapes are not over-ripe, and there is a careful balance of the juice which is green a 24 hour skin contact, and then 20% of it is fermented in tank and 80% in oak for four and a half years, followed by aging in both tank and barrel. The wine is bottled and the wine bottled in June.

2015 Chateau de la Vallée, Languedoc

Quite rounded wine, with an elegant palate. Miraculously, rounder fruit, with good balancing acidity. It comes from a single vineyard in Languedoc. The grapes are ripe for a village, and generally give more T.S. For Languedoc the wine must be fermented and aged in oak for at least 12-18 months. Some barrels will undergo a double fermentation, but not all, and there may be a little bit more of it, if needed, but not unfortunately. The wine is bottled early, usually in early June, before the heat of the summer, to retain the freshness.

Burgundy Feels the Heat

It's not just the climate change deniers who are questioning the science, while journalists continue to fret over Burgundy's demise.

More accurately, they fear a catastrophic loss of Burgundian typicity, which has been the backbone of the Burgundy wine industry since the 1930s.

A 1990 *Harvest* is still the finest red Burgundy I have ever had the good fortune to taste. It epitomized everything that makes Burgundy so irresistible - a merging of ripe fruit and tannin acidity, of profound flavor and finesse that will age for decades.

Yet, according to a recent column by [Tim Atkin III](#), such wines may never be seen again. He reports that 2018's exceptionally hot and dry summer has translated into undesirable levels of alcohol in the fermenter - typically 14.5 percent for the red grand cru, and sometimes higher. "Not everyone made such full-bodied wines in 2018, of course, but it's getting harder and harder to make elegant red Burgundies," said Atkin.

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