



LE GRAND SAUT

"Le Grand Saut is an ode to the journey of my elders and to this long learning that made me a winemaker. It is with passion that I take my place to become the guarantor of our family know-how. This cuvee is a new experience: the union of my family tradition, and the skills I learnt in Tasmania" **Baptiste Delmas.**



IGP HAUTE-VALLEE
DE LAUDE
2020
Delmas
Baptiste



TECHNICAL SHEET

Appellation

IGP Haute-Vallée de l'Aude

Vintage

2020

Type

Still red wine

Number of bottles

75cL: 3132 / 150cL: 45

Grapes

Pinot noir

Alcohol level

14% alc vol

Geographic situation

Clay-limestone in les Clots, la Clauso

Vinification & aging

Manual harvest and transport in small cases. Selection of plots. Destemming and transfer in natural cement vats. Use of 15% whole grapes. Vinification in cement vats. Transfer in oak barrels, part of young. Aging on the lees in barrels for 9 months. Selection of barrels.

Description

The nose is elegantly opening on fresh cherry scents, with a slight smoky flavour.

In the mouth, the wine is bodied, lush, juicy, with a great freshness and harmony. The finish is well textured and graphite.

Food & Wine pairing advice

Decant and serve at 16°C to pair it with a lobster and Newburgh sauce, and a spicy risotto. To keep for 8-10 years.

Awards & Publications

2023: Special Report Languedoc Roussillon. Matthew Stubbs, Tim Atkin – 91/100

James Suckling – 92/100