

# The Story of Allegria

[www.tribuallegria.fr](http://www.tribuallegria.fr)





# ALLEGRIA

In the south of France, near the historical town of Pézenas, Allegria is the fruit of the friendship between two families: Robert de la Mota, the legendary Argentinean winemaker and the d'Aboville family and their 5 children.

Allegria was created in 2008 to bring to the market cheerful and elegant wines.

The 9 hectares of vineyards were converted in 2011 to organic farming certified Ecocert.



# In Short...

## Where are we located ?

Perched on the foothills of the Haut Languedoc, in the south of France, Allegria's vineyards are in the commune of Caux, north of the little town of Pezenas. Considered the "Saint Emilion" of Languedoc, Pézenas is one of the most beautiful architectural heritages of the area. A community of young winemakers who are as dynamic as they are talented, craft their wines with a true local identity; wines distinguished by their aromatic finesse and aging potential

## The Winemakers

Allegria is fruit of the friendship between two families: la famille d'Aboville and the familia de la Mota. The passion and enthusiasm of a young family with 5 children combined with the know-how; of the legendary Argentinean winemaker, Roberto de la Mota, creator of "Cheval des Andes" and most recently the Bodega Mendel, site of wines recognized by all Malbec fans.

## The Vineyard at a glance

9 hectares of vines (about 23 continuous acre) situated on the foothill of the Volcano of Baumes

5.5 ha. Syrah

1.5 ha. Mourvèdre

0.5 ha. Carignan

0.5 ha. Cinsault

0.5 ha. Roussanne

0.5 ha. Marsanne





### **Diversified soil typess**

A single parcel but composed of diverse soils: terraces of river pebbles, basalt gravel, white limestone clay. An asset to be exploited to its fullest to obtain beautifully complex wines native to this “Terroir”.

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### **Age of vignes**

11 to 35 years



### **Average production**

25 000 to 35 000 bottles, depending on the generosity of the vintage, an average yield of 25 to 40 hectolitres per hectare

### **Vineyard management**

The 9 hectares were converted in 2011 to organic farming certified Ecocert.



# Allegria wines

## Dolce Vita Rosé

75/150 cl Rosé wine,  
AOC Coteaux du Languedoc  
*Grape Varieties : Syrah, Cinsault*



Our youngest lot of Syrah gives birth to this dashing rosé wine. A drop of Cinsault reinforces the fruity notes.

Very pleasant aromas of sweet and tangy English candies. Crisp and fresh on the palate, with a nice equilibrium. This is the perfect Rosé to be enjoyed with a BBQ on beautiful spring and summer evenings.

And the right moment? While it's young! In any case, you won't have a single bottle left in your cellar at the end of summer.

With whom? Friends on holiday

## Petits Bonheurs Rouge

Red wine, AOC Coteaux du Languedoc  
*Grape Varieties: Syrah, Cinsault*



This lively red wine is a blend of Syrah with just a drop of Cinsault. Quite young but already very generous. There's no point in letting this beautiful bottle rest in your cellar. It deserves to be on your table today. Discover with simple tasty dishes.

When is the moment to enjoy? This wine is so good today, why wait!

With whom? Share a glass with an unexpected guest – and add some tapas

## Tribu d'A Blanc

White wine, AOC Coteaux du Languedoc  
*Grape Varieties : Roussanne, Marsanne*



Our only white wine, produced from two varieties: Marsanne, aged in stainless steel tanks, and Roussanne aged in barrels. The two wines are then blended together to create this cuvee called Tribu d'A. The Marsanne grape offers aromas of fresh fruit and peaches. Roussanne brings intensity and ripeness, releasing notes of honey.

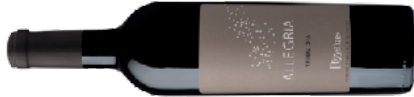
With its vivacity, its structure and elegance, this wine will age perfectly over 2 to 5 years.

In what company: In a small group of three or four while making sushi.

# Allegria wines

## Tribu d'A Rouge

Red Wine, AOC Coteaux du Languedoc Pézenas  
*Grape Varieties : Syrah, Mourvèdre*



The pride of our work! A blend of Syrah and Mourvèdre. Two-thirds matured in stainless steel tanks and one-third in wood barrels. This elegant wine is characterised by dark rippened fruit and a peppery aroma. On the palate, the Syrah dominates with hints of violets and a subtle minerality. Well-balanced tannins offer an incredibly long finish. The complexity comes from having been aged both in stainless steel tanks and oak barrels. The tanks preserve the fruit's flavours and ensure an aromatic freshness to the wines. The barrels bring complexity and structure to the wine with enhanced aromas of spices and pepper. The blending creates a distinctive aromatic profile leaving a well-balanced wine with interesting aging potential.

When to appreciate? Today and for the next 5 years.

With whom? With your "Tribu", your family, over a Spicy breast of duck.

## Cousu Main

150 cl, Red Wine, AOC Coteaux du Languedoc  
*Grape Varieties : Mourvèdre, Syrah*



This cuvee is produced only in magnums and double Magnums. Each year, a new cuvee is created: respecting what nature provides we select only a few barrels offering the best aging potential. The magnum size bottle enhances the whole process: it is the ultimate bottle for aging.

The right moment to appreciate? Today and for the next 5 years.

With whom? With guests who appreciate the hospitality of a beautifully set table.

## Dolce Vita

150 cl, Rosé Wine, AOC Coteaux du Languedoc  
*Grape Varieties : Syrah, Cinsault*



We could not resist bottling our rosé in a Magnum size bottle. The Rosé wine in a Magnum bottle is the perfect summer gift to offer all of your good friends. We already have a group of Aficionados who have reserved for each spring for years to come. The perfect summer gift!

When to appreciate? At all summer BBQ parties along the pool.

With whom? Epicurean party animals

# Allegria wines

## Cinsault Abuelo

Red Wine, Vin de Pays de Caux,  
*Grape Varieties : Cinsault, sans sulfites ajoutées*



Our plot of old Cinsault, gave birth to our beloved cuvee “Petits Bonheurs Rosé”. We couldn’t wait for our first chance to make a red wine out of those grapes. This is why for 2011 we used almost the entire production to create the Cinsault Abuelo. Cinsault is the Pinot Noir of Languedoc: a lighter colored version of the very purple Syrah, with lots of fruit and a hint of cherry. A cheerful Wine to be drunk in it’s youth and paired with spicy dishes. We did not add any sulphates during the wine-making process, aging nor during the bottling. A very natural wine, unprotected and thus fragile, to be stored in chilled cellars, 13°C maximum...

Best drinking time? Serve it very young with cold cuts – chilled to 15°C.

The best companion to summer lunches.

## Carignan Gourmand

Red Wine, Vin de Pays de Caux  
*Grape Varietal : Carignan*



From our tiny parcel of old Carignan planted on river pebbles, we decided to make a wine vinified differently and separately from any other, to create a pure Carignan. We love passionately this forgotten and often unliked grape variety. 15 months of barrel-aging has given this wine an extra “soul”: aromas of black olives and the wood from the local scrublands, velvet with a long finish. A rarity to be re-discovered for many years.

Best to enjoy with braised lamb with black olives for a deep and simple emotion.

With whom? Simple folks who enjoy the search for simple pleasures

## La Belle Histoire

Red Wine, AOC Coteaux du Languedoc Pézenas  
*Grape Varieties : Syrah, Mourvèdre*



This is our finest lot of Shiraz aged for 15 months in brand new barrels. We gave this Grand Vin our full attention, the very best of ourselves.

Best time to enjoy? Delightful moments are found in simplicity: a piece of red meat grilled over a fire made from discarded vines.

With whom? Dear friends who enjoy “les Belles Histoires”,

# Create your own Wine in the South of France

Cousu Main: hand-sewn. French expression borrowed from the textile industry meaning very carefully crafted.

An expression evoking something of great quality, safe, perfect.

In French, to be "hand-sewn" means something cleverly done, well prepared (French dictionary Larousse)



Have you ever wanted to create your own wine? Ever dreamed of discovering the mystery of wine making?

No need to be a wine expert, an œnologue. Nor to know all about wine.

Delphine and Ghislain propose to guide you and your friends in the creation of your own Cuvée during a weekend on their wine estate, in the heart of the Languedoc region.

Draw your own model, choose the cut, and assemble your wine according to the different grape varieties (Syrah, Mourvèdre, Carignan and Cinsault). Finally design, stitch and elaborate your own label to mark this cuvee as your own.

During the weekend discover the Dolce Vita life of the Mediterranean sea and the exceptional environment. Treat yourself to two nights in a luxury hotel and meals caringly prepared and enjoyed on the domain...

This original idea caters to individuals, small group or companies.

For more details: [www.tribuallegria.fr](http://www.tribuallegria.fr)



# They like Allegria, they talk from Allegria



Medaille d'or et 95 points

au International Wine Challenge,

la plus grande compétition de vin au monde

« Tremendous example of a modern Languedoc red.

Concentrated plum, dark fruit flavours with notes of

black pepper and nice grippy tannins.

Will improve +5 years »



L'année 2017 commence bien avec de bons commentaires dans la presse!





Le Dolce Vita Rosé 2015  
récompensé \*\* dans le guide Hachette



Laissez-vous tenter! en bouteille, magnum ou jéroboam...

[www.tribuallegria.fr](http://www.tribuallegria.fr)



Dolce Vita 2016

3 étoiles ★ ★ ★

et

Coup de Coeur  
du Guide Hachette

**ALLEGRIA Dolce vita 2016 ★ ★ ★**

14500



Créé en 2008 sur les premières collines du haut Languedoc, au nord de Pézenas, Allegría est le fruit d'une amitié franco-argentine entre Ghislain et Delphine d'Aboville et Roberto de la Mota (œnologue de renom). La nouvelle cave bioclimatique, implantée au pied du volcan des Baumes, est entourée d'un vignoble de 9 ha conduit en bio dès l'origine.

Deux étoiles pour le 2015 de cette cuvée, trois pour le 2016, et un coup de cœur. Le terroir est identique (graves villafranchiennes), l'assemblage proche (syrah majoritaire complétée par le cinsault). La robe est rose poudré, entendez saumon pastel brillant. Raffiné, complexe, le nez s'ouvre sur la rose, puis sur les agrumes, avant de s'orienter vers des tons acidulés de groseille. Le palais, dans le même registre, joue sur les fleurs, les fruits rouges et le bonbon anglais. Souple en attaque, rond et gras, il est vivifié par une acidité qui porte loin la finale épicée et met en appétit. Un vin gourmand et élégant. 2017-2018 1 salade de la mer

→ GHISLAIN ET DELPHINE D'ABOVILLE,  
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# ALLEGRIA

## Commentaires de dégustation par Andreas Larsson Meilleur sommelier du Monde en 2007.

[www.blindtasted.com](http://www.blindtasted.com)



### **La Belle Histoire 2015:** 92 Points

« Dark inky colour. Intense and modern nose of new oak, ripe dark fruit – blackberry, cassis, smoked meat and pepper. The palate has a high concentration, ambitious and dense with youthful firm tannin, layers of dark fruit, a fine spiciness and long grippy finish, fine potential here, just needs some time to soften and gain harmony. »



### **Poivre de Mourvèdre 2014** 90 Points

« Dark ruby red colour with a purple hue. The nose offers violet, dark berries and peppery notes. The palate is dense and structured with nicely firm tannin, layers of peppery dark fruit, juicy and digest, with a very good length, still young but potent. »



### **Tribu d'A Rouge 2015** 90 Points

« Dark ruby red colour. Youthful nose showing some meaty, peppery and dark fruity hints. The palate offers sweet fruit, a fine spiciness, notes of crushed blackberry, pepper, tobacco and a long spicy finish, attractive with good drinkability. »



### **Carignan Gourmand 2015** 88 Points

« Medium ruby with a purple hue. The nose is floral with primary fruit, dark berries and a supple palate, juicy and rounded, with good grip and young but ripe tannin, long and fresh finish, appealing fruit and spiciness. »



### **Tribu d'A Blanc 2015** 88 Points

« Bright straw colour with a green hue. Youthful nose, crushed pear and green apple, with citrus and verbenas. The palate has medium weight, bright and fresh with an herbal spiciness, some tropical fruit and quite long finish. »



### **Cinsault Abuelo 2015** 87 Points

« Light to medium ruby red. The nose is floral and perfumed with red berries, mild spices and rose petal. The texture is Burgundian, smooth and fresh with mild tannin, floral red fruit and a rather long supple finish, good drinkability. »

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Le saïor Millelino dfo est strictement réservé aux professionnels des métiers d'achat de vin (négociants, courtiers, cavistes, sommelières, CJP, importateurs...)  
Contact : millelino-dfo.com



## Le SUD-OUEST à l'essai

VINS B  
Le vrai du fa

Les nouveaux ambassadeurs

### ESCAPADE

Découvrez le cru Pézénas

### CUISINE

Passédat régale le MuCEM de Marseille

NOTRE DOSSIER FORMATION : tous les métiers du vin



**DELPHINE ET GHISLAIN D'ABOVILLE**

### L'ACQUEL, UNE PROFESSION DE FOI

Deux rectangles tapissés de bois blond reliés par une belle terrasse face aux vignes ; cinq têtes blondes qui taquinaient deux chiots blancs : Delphine et Ghislain d'Aboville ont planté un décor idyllique pour démarrer leur carrière de vigneron. « Delphine était juriste, moi je m'occupais au marketing chez Veuve Clicquot. On ne se voyait plus. Nous avons tout quitté pour nous lancer dans un projet familial. » Le vin, chez les d'Aboville, c'est de l'histoire récente. « Mes parents avaient du mauvais bordsaux, j'ai découvert ce plaisir pendant mes études. » En 2003, le couple démissionne et s'installe à Montpellier. « Chez Veuve Clicquot, j'avais sympathisé avec Roberto de la Meta, qui a dirigé la célèbre bodega Chetol des Andes avant de créer son propre domaine en Argentine. Avec lui, nous avons acheté 9 hectares au nord de Caxo. Puis 23 actionnaires nous ont rejoints pour boucler la transaction. Ils sont devenus nos meilleurs ambassadeurs à travers le monde. »

Accueillants, généreux, disponibles aux autres, Ghislain et Delphine ont choisi de développer la convivialité lors de « Confidences de vigneron », une visite des vignes et de la cave suivie d'une dégustation et d'un déjeuner savoureux (49 €). On y découvre Tribu d'A, leur cuvée Pézenas aux arômes de fruits rouges et de poivre (10 €), mais aussi un original Poivre de mourvèdre (15 €) épicé et frais issu de vieilles vignes. Ils proposent aussi Cousu main, l'élaboration d'une barrique de 300 bouteilles avec assemblage et équilibre personnalisés (5 700 €). Grâce à leur réseau, les d'Aboville reçoivent des gens de tous les pays. « Sur dix visiteurs, huit ne connaissent pas la région. Mais, quand ils la découvrent, ils n'ont qu'une idée : revenir. »

DOMAINE ALLEGRIA  
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### 87.5 | VINO TINTO - ALLEGRIA - TRIBU D'A 2010

#### Coteaux Du Languedoc - Pezenas

**AL** - Dense ruby with a purple hue. Fresh nose of primary fruit, red and dark berries, dry spices and discreet oak. the palate has medium weight a firm backbone, high acidity and medium towards long finish; a bit young and restrained at present. **87**

**MDM** - Dark purple red with violet hue and black centre. Nose reveals slightly reductive start, opening up towards dark berry fruit and ripe black cherries. the palate is well structured with firm tannins and has flavor of bitter chocolate in the finish. **88**

### 88 | ALLEGRIA - TRIBU D'A 2012

#### Coteaux Du Languedoc

**AL** - Light golden color. Rather aromatic nose with some tropical hints and aromas of wild herbs. the palate is rich with good weight, slightly tropical fruit underlined by a fine freshness, warm, unctuous and long finish. **88**

**MDM** - Medium intense yellow with green hue. Well structured nose with aromas of well balanced fruit, candied lemon peel and hints of ripe pear. the palate is juicy with well balanced character, pleasant fruit and medium length. **88**

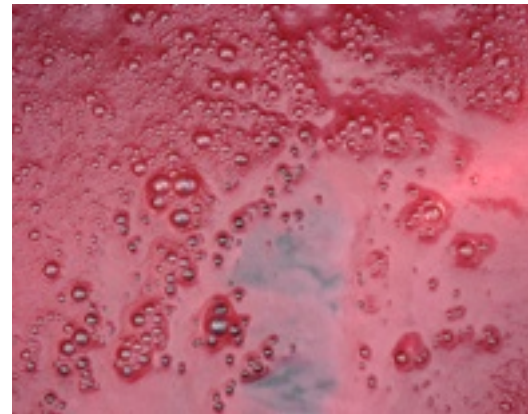
### Commentaires de dégustation d'Olivier Poussier, meilleur sommelier du monde 2000 Vin dégusté en juin 2014

« Allegria c'est une de nos dernières découvertes en Languedoc. Un domaine tout en bio sur les terroirs de Pézenas, un secteur truffé de domaines connus: Saint-Jean de Bébian, Les Aurelles, Magellan, un terroir exceptionnel. Nous avons déniché une perle rare, un mourvèdre pur, fruit d'une vinification d'esthète. Un vin haut en couleur vous tend les bras, un hymne à l'allégresse, un concentré d'épices et de fruits. Un rubis presque noir, des parfums envoutants de violette et d'épices, c'est une palette aromatique comme on les aime qu'offre Poivre de Mourvèdre IGP Pays de Caux 2012. La bouche poursuit la séduction avec un vin joliment travaillé, charpenté, cossu, mais bien entouré par des tanins qui apportent suavité et élégance. Vous découvrirez ainsi le mourvèdre à l'état pur, cet ancien cépage qui fait briller nombre de vins méditerranéens, une cuvée rare qui prend des accents très poivrés naturellement en cours de vinification. Vendanges manuelles, élevage de 14 mois en barriques de chêne français (barriques de 2, 3 et 4 vins).

Note : 16/20

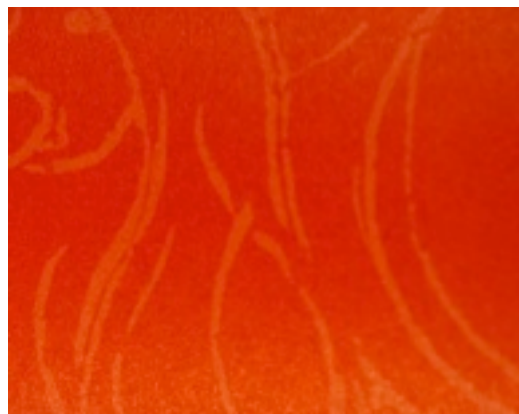
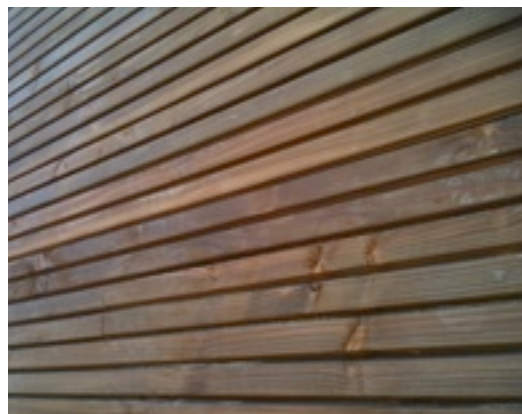


## *Some Pictures...*





# Some Pictures...



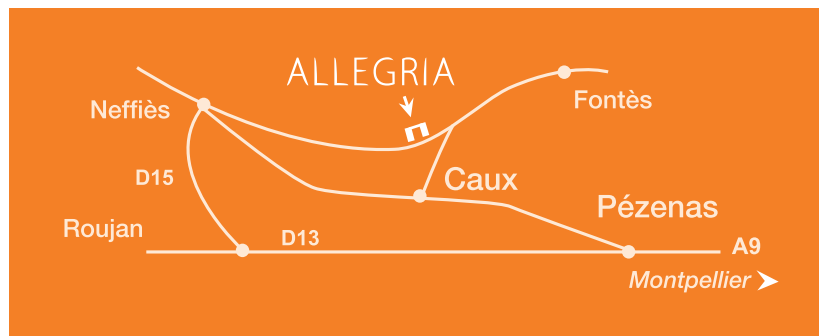


# To meet

Ghislain et Delphine d'Aboville

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See you soon, on the estate of Allegria...  
Ghislain, Delphine, and la Tribu d'A