



Les Duclaux, Gigondas

AOC Gigondas, Vallée du Rhône, France

A powerful red with delicate fruit notes...



PRESENTATION

The Duclaux family is a very old family from Châteauneuf-du-Pape whose last descendant, Emmeline, was the godmother of Florence. Died in 2001 and without continuity, Florence and Jean-Baptiste now take care of the estate.

In gratitude to Emmeline, and to give continuity to this line of winegrowers which only lasts in memory, we have chosen to offer "Les Duclaux" to broaden the range produced and the estate.

LOCATION

Hillsides shaped by the hand of man to accommodate the vines. Nestled at the foot of the Dentelles de Montmirail whose "roots" nourish those of the vines at the top of the appellation, Gigondas conceals wonders. The resulting gray limestone soils constitute structured and unique terroirs. (source Interrhone)

TERROIR

Well exposed hillsides, benefiting from the micro climate of the Trignon Valley. Gravel and limestone scree.

WINEMAKING

Manual harvest and partial destemming. Twice-daily pumping over and temperature control.

VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

Serve between 16 and 17°C

AGEING POTENTIAL

5 to 10 years

TASTING

Dark purple color. Aromas of dark fruits, leather and light spices. Silky on the palate with powerful tannins. Excellent length.

FOOD PAIRINGS

a duck with olives

