



## Les Duclaux, Rasteau

AOC Rasteau, Vallée du Rhône, France

A great wine, rich in aromas !



### 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

Since 2010, the Rasteau vintage has been recognized as an AOC (before, Rasteau was a Côtes du Rhône Villages with a commune name). Rasteau wines are, generally speaking, marked by aromas of very ripe red and black fruits, nuanced by light scents of garrigue. On the palate, spicy notes of cocoa, licorice and leather enrich the palate.

### TERROIR

The landscape of the AOC Rasteau is made up of hills, vineyards and plains where the Ouvèze river meanders. The vineyard extends throughout the Rastelain territory and does not exceed 360m altitude. To the north, a landscape of gentle hills is hollowed out to form the famous spurs.

### WINEMAKING

Total destemming. Vatting: 17 to 21 days. Aging in vats and tuns.

### VARIETALS

Grenache noir, Mourvèdre

### SERVING

The ideal tasting temperature to fully enjoy all the aromas is between 14 and 16 degrees.

### AGEING POTENTIAL

5 to 10 years

### TASTING

Dark and deep garnet color.

Ripe berries, Provençal herbs. Balance between body and freshness. Finish of spices and undergrowth.

### FOOD PAIRINGS

pork and lamb

