

DOMAINE DUCLAUX

Duclaux Red 2017

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

Powerful - Spicy - Suave

PRESENTATION

The Duclaux Family is one of the oldest in Châteauneuf-du-Pape. This family built up its domaine through the centuries and was one of the first founder members of the Appellation association in 1904. The Quiot and Duclaux families built up bonds and family connections over the years. The Domaine Duclaux, as a historic domain of the appellation, produces wines in the tradition of the traditional Châteauneuf-du-Pape: powerful, elegant and structured. In order to maximize the potential of our terroirs for our red Duclaux, we have chosen to age it in wood. What is typical of this wine is its high grape variety in Mourvèdre which gives it its spicy side.

TERROIR

Soils mainly made up of river sand and rolled pebbles. Terroirs containing alluvial soils, sand and stones in the lower vineyards and clay-limestone soil on the slopes.

WINEMAKING

The grapes are partially de-stemmed and the varieties are pre-blended in concrete vats. Vatting time : 3 to 4 weeks. Vat-matured for around 24 months, part of which is spent in oak barrels.

VARIETALS

Cinsault, Counoise, Grenache noir, Mourvèdre, Syrah

15 % VOL.

SERVING

Serve at 16-18°C, in large glasses.

AGEING POTENTIAL

5 years, 5 to 10 years, 10 to 15 years, Over 15 years

TASTING

Deep garnet red colour. A very fruity nose with concentrated red berries, leather and liquorice. Marked by spices. Great complexity and strength on the palate. Excellent persistence. Wine with good aging potential. On old vintages, our red Duclaux evolves, becomes stewed and the spices soften.

FOOD PAIRINGS

Red meats, game, stews, spicy dishes and cheeses. Good conservation potential.

REVIEWS AND AWARDS

Argent / Silver
HKIWSC



Bronze
IWSC

Wine Spectator 92/100
Wine Spectator

