



Marc de Châteauneuf-du-Pape blanc

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

Dare to be modern - Frappé - As a Cocktail - As a dessert



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. Domaine Duclaux, as a historical domain of the appellation, produces in addition to its traditional Châteauneuf-du-Pape, Eaux-de-Vie de Marc. This traditional practice is relatively underdeveloped. This is the distillation of our grape Marcs used in the vinification of our Châteauneuf-du-Pape, after pressing.

WINEMAKING

These alcohols are obtained by distillation of the grapes marcs from the Domaine Duclaux harvest. The distillation is carried out using a traditional three-vessel still at around 63-67°C. The brandy thus obtained is then reduced to 55° then 42° before bottling. Evaporation and topping gradually contributes to lowering the alcohol content. Bottling is carried out when the alcoholic degree reaches 42°C.

AGEING

Traditionally kept in glass carboys, the brandy is currently aged in stainless steel barrels. Aging 24 to 36 months until the degree drops sufficiently.

42 % VOL.

SERVING

Do not hesitate to serve chilled, the bottle still crystallized, out of your freezer. As your glass warms, you will be able to taste a whole range of aromas, evolving gradually with the temperature.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 3 to 5 years, 5 to 10 years, 10 to 15 years, Over 15 years

TASTING

Transparent colour, limpid. Very fresh and fleshy.

FOOD PAIRINGS

To drink frosted. As an aperitif cocktail (coconut, strawberry, pineapple, mint) or "frappée" as a digestive. Do not hesitate to try the "Duclaux - Lemon". Like a colonel ice cream (lemon sorbet, lemon juice), replace the alcohol with our Duclaux Marc blanc.

