



## Les Duclaux, Côtes du Rhône, Marsanne

AOC Côtes du Rhône, Vallée du Rhône, France



### 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

A very vigorous and generous grape variety, it matures from September 15. Rustic, it is located on not very fertile hillside land. It thrives on warm, stony soils. It produces powerful wines with medium acidity. Its floral and hazelnut aromas develop particularly with age.

### TERROIR

Our Marsannes are located in the commune of Sablet and at Plan de Dieu, planted in soils combining pebbles and sand.

### WINEMAKING

Double settling. Vinification partially in wood (around 20%).

### VARIETAL

Marsanne

### SERVING

Drink fresh. Even if we recommend drinking this wine when young, Marsanne allows the production of wine with good aging potential.

### AGEING POTENTIAL

2 to 3 years, 3 to 5 years

### TASTING

Aromas of acacia, beeswax, quince, almond, honey and white peach. If you let it age, it will take on notes of hazelnut, almond...

### FOOD PAIRINGS

Drink throughout the year, accompanied by salads or goat's cheese.

