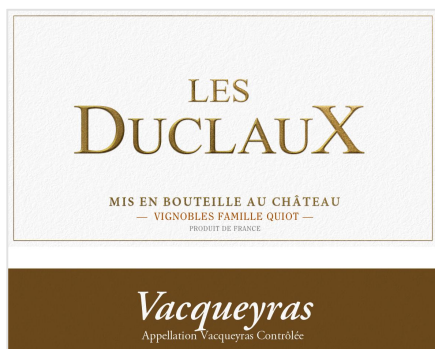




## Les Duclaux, Vacqueyras

AOC Vacqueyras, Vallée du Rhône, France

A rich and complex vintage...



### 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

Between steep terraces, small wooded massifs and a large Garrigues plateau, Vacqueyras comes in three colors. Protected by the Dentelles de Montmirail which overlook the village, the Vacqueyras vineyard benefits from a diversity of soils and terroirs which give its wines a beautiful aromatic richness. The wines of Vacqueyras are powerful with an assertive character but which are always distinguished by a specific freshness and finesse. (source Interrhone)

### TERROIR

At the foot of the Dentelles de Montmirail, plots benefiting from a very sunny climate. Quaternary pebble terrace with clay-silt matrix.

### WINEMAKING

Manual harvest. Traditional fermentation for 3 weeks. Blend of free-run juice. Aged in barrels for 12 to 18 months.

### VARIETALS

Grenache noir, Syrah

### SERVING

Serve at 16°C

### AGEING POTENTIAL

5 to 10 years

### TASTING

Bright purple color. Very fresh fruit aroma with light floral notes. A hint of licorice and spice on the palate.

### FOOD PAIRINGS

roast pigeons or red fruit gratin.

