



Les Duclaux, Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France

A fresh and delicious rosé !

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

The terroir of the Côtes de Provence appellation is as beautiful in the vines as it is at the root level. The subsoil is indeed of complex geology, particularly suitable for wine.

TERROIR

Clay-limestone soils, with a coarse texture, resulting from the decomposition of the parent rock of the surrounding mountains.

WINEMAKING

Direct pressing for most grape varieties. Vatting for 12 to 24 days at 18-20°C to promote freshness.

VARIETALS

Cinsault, Grenache noir, Syrah, Tibouren

SERVING

Serve as fresh

AGEING POTENTIAL

Enjoy all year long

TASTING


Liveliness, freshness, citrus aromas, with lots of roundness.

FOOD PAIRINGS

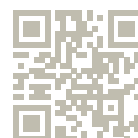
salads and Asian dishes.



DOMAINE
DUCLAUX

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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