



Les Duclaux, Sablet

AOC Côtes du Rhône Villages Sablet, Vallée du Rhône, France

A wine with a floral and fruity bouquet...



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

Built on a sandy hill which gave it its name, this typically Provençal village is home to narrow streets and strange staircases with uneven steps.

Sablet acquired its letters of nobility, Côtes du Rhône Villages communal, in 1974.

The Dentelles de Montmirail, at the foot of which the village is located, protect the 300 hectares of vines covered by this appellation.

TERROIR

Its vineyard, with gentle slopes and an elongated silhouette, thrives on sandy soils, decalcified red clay and pebbles of varying sizes.

WINEMAKING

Total destemming. Vatting: 20 days. Aging in vats and tuns.

VARIETALS

Grenache noir, Mourvèdre

SERVING

Although this wine does not necessarily need to be chilled, you can chill it slightly so that it becomes more refreshing, especially during the summer heat.

AGEING POTENTIAL

3 to 5 years

TASTING

Aromas of ripe black fruits, violet and dried fruits.

FOOD PAIRINGS

Grilled red meats or duck.

