

DOMAINE DUCLAUX

Duclaux White

Châteauneuf du Pape,

A powerful and captivating White Châteauneuf-du-Pape, vinified in barrels.



PRESENTATION

The Domaine Duclaux, as a historic domaine of the appellation, produces wines in the tradition of traditional Châteauneuf-du-Pape : powerful, elegant and structured.

In order to maximize the potential of our terroirs for our white cuvée, we choose to proceed with winemaking in wood. This method, relatively atypical in our region, makes our Duclaux White a wine quite different from its counterparts.

TERROIR

Soils mainly made up of river sand and rolled pebbles. Terroirs containing alluvial soils, sand and stones in the lower vineyards and clay-limestone soil on the slopes.

WINEMAKING

Total pressing of the harvest, static settling at 12°C, vinification on fine lees in Burgundy barrels with stirring for 8 to 10 months.

Fermentation and aging are in barrels. The juice therefore spends its entire life in wood, from the end of pressing (the day of harvest) until the moment of final assembly and bottling.

VARIETAL

Grenache blanc

SERVING

This elegant white can easily be tasted at room temperature (correct), at 12-18°C. If you consume it in its youth, you can refresh it slightly, at 8-10°C. It may be good to decant it.

AGEING POTENTIAL

5 years, 5 to 10 years, 10 to 15 years, Over 15 years

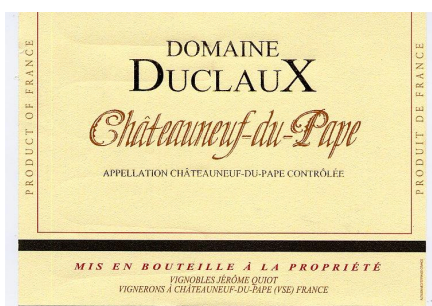
TASTING

In its youth : pale yellow and brilliant. Concentrated tropical fruit bouquet with hints of oak. Great aromatic fullness and liveliness on the palate, well balanced with an excellent persistence. This wine has very good aging potential. Its organoleptic qualities will therefore evolve towards these old white Châteauneuf-du-Pape through various taste palettes depending on its age. First, hazelnut, almond, then more roasted or even roasted... then in his old age, it will reach petroleum notes.

Old white Châteauneuf-du-Pape lovers : this wine is made for you.

FOOD PAIRINGS

Aperitif, cheeses (goat cheese and roquefort), poultry with mushrooms.



REVIEWS AND AWARDS

"VINTAGE 2015 - Yellow robe, Licorice, kiwi fruit, green olives show on the nose, with some oaking. The palate is threaded with oak, and a result has a squeezy gras presence, a white fruit jam style. The finish is on honey, a little sweetness, toffee. I find the oak coats its texture a little too mucj. Table wine, with sauced dishes."

John Livingstone, 08/11/2019

SILVER/ARGENT

"VINTAGE 2015 - SILVER MEDAL - MEDAILLE D'ARGENT"

IWSC 2017, 08/11/2019

BRONZE

"VINTAGE 2015 - BRONZE MEDAL - MEDAILLE DE BRONZE"

DWWA 2018, 07/11/2019



SILVER MEDAL - 91 points

"Vintage 2013"

Decanter World Wine Awards, 16/05/2017

DOUBLE GOLD MEDAL

"Vintage 2013"

JAPAN: SAKURA WORLD WOMEN'S WINE AWARD 2018, 14/02/2018

"Vintage 2013 - 90-91 POINTS

The nose is fruity and offers a small richness and a small power. It reveals notes of quince, small yellow fruits and small notes of crushed pears, quenette associated with slight touches of crushed physalis, toasted/vanilla as well as very discreet hints of brugnion and very discreet hint of citrus. The palate is fruity, well-balanced and offers a good definition, a slight mineral frame, juiciness, a good guideline, finesse, fleshiness, a small concentration, suavity as well as a slight tension. On the palate this wine expresses notes of quince, crushed pears and small notes of brugnion, quenette associated with touches of flowers / grove, physalis, racy, minerality as well as discreet hints of citrus and a very discreet hint of beeswas."

Vert de Vin, 22/05/2019

SILVER MEDAL - MEDAILLE D'ARGENT

"UK: Vintage 2011"

International wine competition IWC 2014, 13/05/2014



93 (Club 90+)

"vintage 2011: Bright gold. Nose of resin, dried flowers and a touch of pencil lead. Ample, sensual palate which caresses the taste buds with its delicious, generous flavours. Substance reveals an upright, pure character. All-set for celllaring."

Gilbert & Gaillard, 01/06/2016

BRONZE

"Vintage 2011"

DECANTER WINE AWARDS DWWA 2016, 17/05/2016

