



## Les Duclaux, Sainte-Victoire, Rosé

AOC Côtes de Provence Sainte-Victoire, Provence, France

A very light Cru, full of fruit !

### 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 Sainte Victoire appellation (boundary within the Côtes de Provence AOC area) is a terroir on the southern foothills of the Montagne Sainte-Victoire (east of the town of Aix-en-Provence). Provence) which extends to the ranges of Mounts Olympus and Aurélien. This Area has very specific geo-climatic characteristics (poor, well-drained soils, formed of limestone and clay sandstone).

### TERROIR

This terroir benefits from exceptional sunshine and a climate with slightly continental nuances, protected to the south from maritime influences by the Monts Aurélien and the Sainte-Baume massif. The action of the mistral cleanses the vineyard. The grapes ripen later than in the rest of the Côtes de Provence appellation, which gives the wines a characteristic freshness.

### WINEMAKING

Direct pressing then settling. Fermentation at 18°C.

### AGEING

Aging on fine lees for a few months. The production decree allows earlier marketing in recent years. Our Sainte Victoire is available from the start of the year following the harvest.

### VARIETALS

Carignan, Cinsault, Grenache noir, Syrah

### SERVING

Serve chilled 10-12°C

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

An explosion of summer flowers, melon, peach, orange and even papaya on a very mineral background.

### FOOD PAIRINGS

As an aperitif, with salads and savory tarts. Perfect for slightly spicy, oriental or Asian dishes

