



## Les Duclaux, Côtes du Rhône, Roussanne

AOC Côtes du Rhône, Vallée du Rhône, France



### 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

A grape variety of medium vigor, it matures during September. Warm, stony, well-drained soils, lean and arid hillside soils or stony loam-limestone soils are suitable for it. It is a delicate grape variety of great finesse.

### TERROIR

Our Roussannes are planted on alluvial clay-limestone terraces which offer a contrasting water supply.

### WINEMAKING

Early harvest. Pneumatic pressing, settling and fermentation in thermo-regulated stainless steel vats (15-17°C).

### VARIETAL

Roussanne

### SERVING

Drink fresh. Even if we recommend drinking this wine when young, Roussanne allows the production of wine with good aging potential.

### AGEING POTENTIAL

2 to 3 years, 3 to 5 years

### TASTING

Straw yellow color. Notes of apricot, hawthorn, honey and subtle scents of narcissus.

### FOOD PAIRINGS

Goes very well with raw vegetables and pasta.

