



Marc Brun de Châteauneuf-du-pape

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

Digestive - " Trou Provençal" or with desserts



PRESENTATION

The Duclaux Family is one of the oldest in Châteauneuf-du-Pape. This family built up its domaine through the centuries and was one of the first founder members of the appellation association in 1904. The Quiot and Duclaux families built up bonds and family connections over the years. Domaine Duclaux, as a historical domain of the appellation, produces in addition to its traditional Châteauneuf-du-Pape, Eaux-de-Vie de Marc. This traditional practice is relatively underdeveloped. This is the distillation of our grape Marcs used in the vinification of our Châteauneuf-du-Pape, after pressing.

WINEMAKING

These alcohols are obtained by distillation of the grapes marcs from the Domaine Duclaux harvest. The distillation is carried out using a traditional three-vessel still at around 63-67°C. The brandy thus obtained is then reduced to 55° then 42° before bottling. Evaporation and topping gradually contributes to lowering the alcohol content. Bottling is carried out when the alcoholic degree reaches 42°C.

AGEING

Aging in 228L barrels. Over the months and years, the wood releases its tannins and a lovely colour. Matured in oak for 24 to 36 months.

42 % VOL.

SERVING

At room temperature.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 3 to 5 years, 5 to 10 years, 10 to 15 years, Over 15 years

TASTING

A warm amber color. Nose of toast and gingerbread and caramel.

FOOD PAIRINGS

As a digestive or with a dessert (oven-baked figs, chocolate, coffee) "en provençal" coffee or in a grog.

