Marc de Chateauneuf-du-Pape Blanc

AOR Eaux-de-vie de marc des Côtes du Rhône, Vallée du Rhône, France

Dare to be modern

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

Traditionally kept in glass carboys, the brandy is currently aged in stainless steel barrels. Aging 24 to 36 months until the degree drops sufficiently.

SERVING

Feel free to serve it well chilled, directly from the freezer, with the bottle still covered in ice crystals. As the wine warms in your glass, it will reveal an evolving aromatic profile, gradually transforming and unfolding as the temperature rises.

AGEING POTENTIAL

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

TASTING

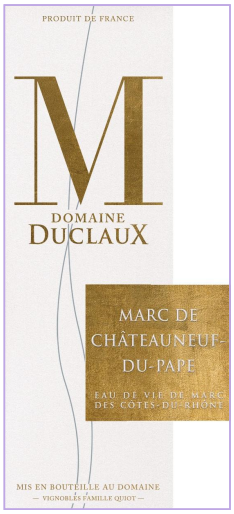
Transparent colour, limpid. Very fresh and fleshy.

FOOD PAIRINGS

Enjoy it ice-cold, as an aperitif cocktail (coconut, strawberry, pineapple, mint) or as a chilled digestif. For a unique twist, try the "Duclaux - Citron." Similar to a "glace colonel" (lemon sorbet, lemon juice), replace the alcohol with our Duclaux Marc White for a distinctive touch.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif



DOMAINE DUCLAUX

Domaine Duclaux
AV BARON LEROY, 84230 CHATEAUNEUF-DU-PAPE - France
Tel. 0490837355 - vignoblesfamillequiot@gmail.com
www.famillequiot.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

S8UD3E