



## Les Duclaux, Côtes du Rhône

AOC Côtes du Rhône, Vallée du Rhône, France

Simple and delicious, a Côtes du Rhône to discover !



### 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 Côtes du Rhône is divided into two distinct climatic zones between the north and the south of the valley. In the southern part, the typically Mediterranean climate is characterized by very sunny, hot and dry summers, and mild winters where humidity is more abundant. The sunshine, the heat, the sometimes violent wind and a relative drought are conducive to good plant development and ripening of the vines, while limiting diseases. A valuable aid for the production of great wines. (Source CDR)

### TERROIR

2 types of terroir:

- the alluvial terraces rich in pebbles provide the vines with a regular water supply and the restitution, during the night, of the heat stored during the day by the pebbles.
- the alluvial clay-limestone terraces offer a more contrasting water supply.

### WINEMAKING

Pre-fermentation maceration for 3 days. Vatting 8 to 12 days.

### VARIETALS

Grenache noir, Syrah, Mourvèdre, Cinsault

### SERVING

Don't hesitate to refresh your bottle of Côtes du Rhône a little before tasting it... it's trendy and so good!

### AGEING POTENTIAL

3 to 5 years

### TASTING

- an intense ruby color,
- aromas of strawberry, redcurrant and cranberry,
- a supple attack and balanced palate. A tender and delicious wine.

### FOOD PAIRINGS

Perfect with cold meats and during a picnic.

