



Les Duclaux, Plan de Dieu

AOC Côtes du Rhône Villages Plan de Dieu, 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

In the Middle Ages, crossing this vast scrubland forest, at the mercy of thugs, merited entrusting one's soul to God. It is probably to this legend that the Plan of God owes its name. Since then, vines have colonized this territory. Today it extends over 1,500 hectares at an altitude of 110 meters. The few woods still present are scattered in the heart of this vineyard located on a bed of red clay and a multitude of large rolled pebbles which sink into the ground up to ten meters deep. Due to this considerable thickness, the land is skeletal and produces little: barely more than one bottle per vine! On this terroir, their combination produces bright and colorful wines, dense and concentrated. On the nose, they are reminiscent of the surrounding scrubland: thyme, laurel and undergrowth.

TERROIR

At the level of the appellation, this fairly uniform terroir corresponds to the vast alluvial terrace formed by the Aigues and the Ouvèze at the time of the Riss 2 or 300,000 years ago, topped with limestone pebbles dating from the Era of the Quaternary. These pebbles rest either on blue Pliocene clay or on sandstone, ensuring rising humidity which relatively preserves the growth of the vines during the summer drought. On the estate, the terroir is a vast alluvial terrace rich in pebbles.

WINEMAKING

Total destemming. Vatting: 3 weeks. Aging in concrete vats.

VARIETALS

Grenache noir, Syrah

SERVING

Although this wine does not necessarily need to be chilled, you can chill it slightly so that it becomes more refreshing, especially during the summer heat.

AGEING POTENTIAL

3 to 5 years

TASTING

a very strong garnet dress.

On the nose: morello cherry, liquorice and tapenade.

In the mouth: blueberry. Complex, bold and long wine.



FOOD PAIRINGS

Provençal stew and chicken.

