



## Les Duclaux, Ventoux

AOC Ventoux, Vallée du Rhône, France

A wine full of very delicious aromas !



### 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

Ventoux wines benefit from a preserved terroir and exceptional biodiversity. Classified as a Biosphere Reserve by UNESCO in 1990, the Mont Ventoux site serves as a showcase for terroirs worked with respect for nature and the cultural and historical heritage of the region. Ventoux red wines are supple and rich in aromas, combining red fruits and spices with leather, liquorice and truffle. Their reputations allowed them to cross the Atlantic...

### TERROIR

At the foot of the limestone massif of Mont Ventoux and the Monts du Vaucluse.

### WINEMAKING

Traditional vinification on destemmed grapes. Vatting time of 8 to 10 days with temperatures of 25 to 28°C.

### VARIETALS

Grenache noir, Syrah

### SERVING

Serve between 14 and 16°C

### AGEING POTENTIAL

3 to 5 years

### TASTING

Beautiful dark ruby color with purple reflections.

Aromatic nose of candied cherries, black fruit jam, spices and new leather.

Round and fruity attack.

Dark jammy notes with a strong dominant of licorice.

Final on the zanzibar.

### FOOD PAIRINGS

white meats, poultry and cheeses.

