

DOMAINE DUCLAUX

Châteauneuf-du-Pape Rouge

2017



The Duclaux (DUE-KLOW) Family is one of the oldest in Châteauneuf-du-Pape and traces its history back to the 17th century. As one of the founding members of the appellation association in 1904, the Duclaux family created strong ties to the land and vineyards with a vigorous sense of place and purpose. In 2001, the Quiot Family began stewarding the Domaine, intentionally continuing the legacy of crafting wines in the traditional style of Châteauneuf-du-Pape with an emphasis on power, elegance, and structure. Hand-harvesting, oak aging, and the careful maintenance of 100-year-old vines all culminate to showcase and maximize the distinct terroir. The vineyards are largely planted with the different regional varieties mixed together as a field blend in the same parcel, allowing for a later harvest and increased phenolic maturity within the clusters. The delicious result may be seen in the 2017 Duclaux, a wine built on 20% old vine Mourvèdre, which exudes complexity, power and incredible ageability.

Region: Rhone Valley, France
Appellation: Châteauneuf-du-Pape

Vine Age: Average 55 Years

Varietals: Grenache, Syrah, Mourvèdre, Counoise, Cinsault

Soil Type: alluvial soils, sand, pebbles

Alcohol: 15%
Closure: Natural Cork

UPC # 652534012983
Size: 750 ml

Vinification: The grapes are partially de-stemmed and vinified in concrete tanks. Vatting time is 3 to 4 weeks. Matured for around 24 months, part of which is spent in oak barrels.

Tasting Notes: Garnet red with a fruit-forward nose and concentrated red berry, leather and licorice mingled with warm spice. Great complexity and power on the palate. Persistent evolution with good aging potential.

Pairing: Delicious with bone-in prime rib, traditional duck confit, rosemary lamb chops, and savory barbecue.

"Charming red displays a brawny mix of iron, anise, smoked meat ... dried cherry and steeped fig flavors...with cigar box and tapenade notes ... offers good freshness and fruit."

- 92 Points, Wine Spectator

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