

DOMAINE DUCLAUX

Châteauneuf-du-Pape Rouge

2017



The Duclaux family traces its history back to the 17th century from when Louis Duclaux was the first consul of Chateauneuf du Pape in 1627. This notable position continued in the family until 1831. In 2001 this Domaine was given by the Duclaux family to siblings Florence and Jean-Baptiste Quiot.

The vineyards are largely planted with the different varieties mixed together in the same parcel, which allows for later harvesting with the grapes being much riper. All harvesting is done by hand, with very severe selection of the best grapes. The oldest Mourvedre vines were planted over 100 years ago.

Region: Rhone Valley, France
Appellation: Chateauneuf du Pape

Vine Age: Average 55 Years

Varietals: Grenache, Syrah,
Mourvedre, Counoise, Cinsault

Soil Type: 3 small parcels in central
Chateauneuf, primarily sandy soil.

Alcohol: 14.5%
Closure: Natural Cork

UPC # 652534012983
Size: 750 ml

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

Tasting Notes: "This beautifully matured Chateauneuf is mouth-filling, round and soft with plum-compote character and lots of spicy and savory notes. And the silky finish is brimming with violets." - JS

Food Pairing: Delicious with Red meat, grilled dishes and rich cheeses.

"Dense, compact and generous Chateauneuf-du-Pape. It has notes of dark plums, blackberries, roasted meat, sweet spices"
- 93 Points, James Suckling (2018)

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