

BENJAMIN ET DAVID DUCLAUX

CÔTE-RÔTIE
Maison Rouge

The Duclaux Estate was founded in 1928 by the great-grandfather of David and Benjamin Duclaux. He purchased the winery, still based in Tupin and Semons, along with vineyards on steep, hard-to-work slopes, but situated on some of the finest terroirs. All work is done manually. The estate is one of the very few to be exclusively located on gneiss soils, the light-colored rock of Côte-Rôtie. David and Benjamin took over from their father, Edmond, in 1994 and 2001, respectively. Their father significantly developed the vineyard work and after making the bold decision in 1978 to sell 100% of their production in bottles. Today, the estate spans nearly 6 hectares of Côte-Rôtie. Benjamin and David also produce a beautiful Condrieu cuvée in partnership with a long-standing winemaking of the appellation.



100% Syrah

57-61°F
14-16°C

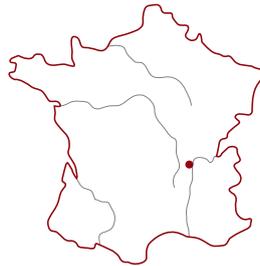
5-20 years

60 years old
vines

Sustainable

40 hl/ha
5000 bottles

TERROIR

**VINEYARD :** 1 hectare

Single plot. Mythical vineyard on steep terraces in Tupin. Viticulture tasks are handmade as several centuries ago.

SOIL: Gneiss

WINEMAKING

HARVEST : Manual harvest**VINIFICATION :** 80% destemmed. Vatting for 3 weeks. Temperature controlled alcoholic fermentation. Traditional pumping over the cap.**MATURATION :** about 20 months in oak barrels and demi-muids with only 40% of new oak.

TASTING NOTES



Intense purple color



Blackcurrant, cherry stone and anise mixed with smoky notes



Majestic and racy with velvety texture. Unctuous and sapid tannins.

FOOD PAIRING

Piece of beef

Duck breast

Truffle risotto