

BENJAMIN ET DAVID DUCLAUX

CÔTE-RÔTIE
La Germiné

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.



97% Syrah
3% Viognier



53-57°F
12-14°C



5-15 years



40 years old



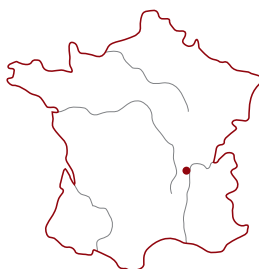
Sustainable



25 hl/ha
20 000 bottles



TERROIR



VINEYARD : 4.5 hectares

Plots on steep terraces in Coteau de Tupin, Tupin, le Collet, Maison Rouge et Coteau de Bassenon.

Is it a typical soil of the South of appellation (Gneiss).

Viticulture tasks are handmade as several centuries ago.

WINEMAKING

HARVEST : Manual harvest

VINIFICATION : 100% destemmed. Vatting for 3 weeks. Temperature controlled alcoholic fermentation. Traditional pumping over the cap.

MATURATION : about 20 months in oak barrels and demi-muids. 20% new oak.

TASTING NOTES



Deep, almost opaque colour



Sweet spices, black cherry and blond tobacco



Full and crisp with supple and melted tannins. Delicate woody accent of nutmeg and bitter cocoa

FOOD PAIRING

Grilled meats

Game meats

Mature cheeses