

## BENJAMIN ET DAVID DUCLAUX

CONDRIEU  
Les Caillets

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% Viognier

53-57°F  
12-14°C

5-10 years



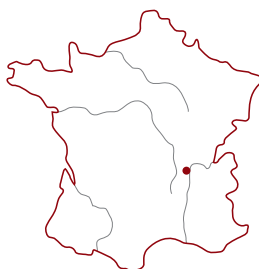
20 years old



Sustainable

40 hl/ha  
6500 bottles

## TERROIR

**VINEYARD** : 1.5 hectares located in Tupin et Semons**SOIL** : Granite soils. Vineyard on steep terraces.

## WINEMAKING

**HARVEST** : Manual harvest**VINIFICATION** : Direct pressing in whole bunches, settling cold static then fermentation on fine lees.**MATURATION** : Aged for 8 months on lees in barrels

## TASTING NOTES



Bright yellow



Grapefruit, mandarin, honeysuckle and delicate vanilla notes



Sincere wine with clean and persistent fruitiness. A voluptuous white.

## FOOD PAIRING

Fish

Scallop kebab with mushrooms

Poultry sauté with pepper sauce