

DOMAINE DUCLAUX

AOP CONDRIEU «CUVÉE LES CAILLETS»

WINEMAKER

Benjamin & David Duclaux

WINE REGION

Rhône Valley



STORY

Created in 1928, the Domaine Duclaux represents a Côte-Rôtie production recognized by wine specialists from all over the world. This family owned estate was developed primarily by Edmond Duclaux. Today, his sons David and Benjamin Duclaux, who represent the fourth generation of winemakers, have put their considerable skills to work in making this one of the best of the small estate of Côte-Rôtie. They manually maintain their 5.5 hectares of vines on the narrow terraces of the Tupin and Semons hillsides. This Condrieu is the last-born of the domaine, serving as tribute to Benjamin and David Great Grand-Father, Frédéric Caillet, who originally bought the Domain. 2014 Marked the 20th vintage for their Côte Rôtie, and the first for their Condrieu!

VINEYARD

The soils are composed of granite, residing in a semi-continental climate. The vines are 20 years old, yielding approximately 35 hl/ha.

VINIFICATION

The Grapes are hand harvested and entirely de-stemmed. The Wine is aged 8 months on fine lees in oak barrels and in tank.

TASTING NOTES

Golden yellow color in the glass. The nose is of nuts, apricot, plump and slightly honeyed pear. The mouth offers flavors of apple and figs with hints of anise. Pure and elegant, structured acidity to balance the creamy, tropical profile, with a long finish.

FOOD PAIRING

This Condrieu will match perfectly with scallop skewers with mushrooms, or a desert of tarte tatin.

QUICK FACTS

VARIETY

100% Vigonier

AGING

Oak and Steel Tank

