

Domaine Duclaux Chateauneuf du Pape Rouge

Region: Rhone Valley

Appellation: Chateauneuf du Pape

Vine Age: 48 Years up to 90 for the Mourvedre.

Varietals: Grenache, Mourvedre, Syrah, Counnoise, Terret Noir, Picpoul, Muscardin, Picardin

Soil Type: Soils mainly made up of river sand and rolled pebbles. Terroirs containing alluvial soils, sand and stones in the lower vineyards and clay-limestone soil on the slopes. Many of the Mourvedre vines were planted right after Phylloxera and are around 100 years old.

Sizes Available: 750 mL, 1500 mL, 3L, 6L

Closure: Cork

Food Pairing: Red meat, dishes cooked in sauce, terrine and cheeses

Vinification: The vinification follows strict careful selection of the best grapes, with a long, slow fermentation over three or four weeks. The wines are then matured in vats and oak barrels for a minimum of 24 months before bottling at the domaine.

Tasting Notes: Pale plus dark red with clear purple rim. The nose is warm and beginning to show an attractive complexity characterized by understated red fruits and spice along with leather and tertiary notes. The palate is composed and lighter weight, again exhibiting a measure of bottle development in an appealing mix of red cherry and spice notes. There is a fine, balanced structure. This is an elegant, not heavyweight style expressing Cinsault and Grenache in particular, with the emphasis on finesse rather than power.

