Wijnfiche

Domaine Duclaux - Les Caillets | Condrieu France (RHONE) — 2022

Domain

Dom. Duclaux

This 5.5 hectare domain was established in 1928. Today the domain is managed by brothers Benjamin and David (4th generation). It is located in the French municipality of Tupin et Semons, in the south of the Côtie-Rôtie appellation. The vines are 30 to 35 years old on average.

Vinification

The vines are between 25 and 30 years old. After a manual harvest, the wine matures for 7 months in its fermentations (sur lie) in both stainless steel and wooden barrels.

Taste

With its very aromatic nose, this Condrieu is also suitable as an aperitif. The wine has aromas of tropical fruit and flowers, with mineral notes. It is also very nicely balanced in the mouth, tasteful, elegant and fresh. To preserve the maximum fruitiness of the Viognier, it is best to open this bottle during the first 5 years of life. Afterwards, an interesting complexity develops so that this wine has a very long storage potential.

Food pairing

Wine to enjoy on its own | Scallops | Lobster | Thai kitchen | Poultry

General information

Type: White wine
Grape varieties: Viognier (100%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 12 °C
Taste profile: Complex with oak

