



# Domaine Duclaux - Maison Rouge | Côte-Rôtie France (RHONE) — 2017

# **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 flagship of Duclaux. Syrah from old grape vines, hand picked and 3 weeks of maceration. Aging 20 months in barriques and in Demi-muids (600 L barrel), of which 40% is renewed annually.

#### **Taste**

This cuvée is very rich and juicy. Impressions of blackberries, coffee, raspberry, tobacco and tapenade. It is a complex wine that is among the best in the appellation. The characteristics are most effective after 7 years of evolution in the bottle. If you want to enjoy this wine faster, you should absolutely decant it.

# **Food pairing**

Meat - red | Cutlet from beef - BBQ | Game | Dishes with truffle | Leg of lamb

## **General information**

Type: Red wine

Grape varieties: Syrah Viticulture: Traditional Storage (years): "> 10" Serving temperature: 17°

