Wijnfiche

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 °C

