



Les Caillets White

Domaine Duclaux - Condrieu

White, Condrieu



100% viognier

HISTORY

Founded in 1928, the estate was bought by the great grandfather but has mainly been developed by the father, Edmond Duclaux. Today David and Benjamin work manually their 5.8 hectares of vines on the narrow terraces of the Tupin and Semons hillsides. In the will to respect their incredible environment, they do not use any insecticide or acaricide. Also they want their Côte-Rôtie to reflect the southern 'terroirs' of the Côte-Rôtie appellation expressing the finesse and the balance of the gneiss soils. "Brothers David and Benjamin Duclaux have ratcheted up their game considerably as this has become one of the best of the small estate bottlers of Cote Rotie. Their cellars and vineyards are at the southern end of the appellation, in the sectors known as Coteaux de Tupin and Maison Rouge. - R.PARKER.

VINEYARD

This Wine is a tribute to Benjamin and David's Great Grand-Father, Frédéric Caillet, who bought the Domain in Tupin et Semons in 1928 Granitic soil. Vines : 20 years old - Yield : 35 hl/ha

WINEMAKING

Manual harvested and total destemmed. Ageing 8 months on fine lees in oak barrels and in tank.

Tasting notes

Limpid and intense golden yellow. Clean nose with intense aromas of apricot, honey, and nuts (typical aromas of Viognier). Dry wine with lively acidity, but very round, full in mouth. Some aromas of apricot, dried fruits, honey and wood. A little bit of bitterness at the end. Very long finish.

Food pairing

This excellent typical Condrieu will match perfectly with scallop brochette with mushrooms, tarte tatin, or a poultry with red pepper cream sauce.

