



Maison Rouge Red

Domaine Duclaux - Côte-Rôtie

Red, Côte-Rôtie



100% Syrah. Old vines.

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 58 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 comes from the locality known as Maison Rouge where a magnificent terraced hillside overlooks the former country home of the Bishop of Vienne. Production from the gneiss terraces of the Maison Rouge vineyard. Vines : 30 years old - 5.5 Ha - Yield : 38hl/Ha

WINEMAKING

Hand-harvested, complete destemming, maceration for 3 weeks in temperature-controlled vats. Foot punching. 22 months in barrels, 40% new wood.

Tasting notes

Côte-Rôtie is a cellaring wine. Lovers of old vintages can keep it for 10-15 years before opening. It can however be enjoyed as soon as it is bottled, when it will have aromas of black fruit and spices and a dense mouth typical of Côte-Rôtie in its youth.

Food pairing

Venison Grand Veneur, barbecued rib of beef, leg of lamb, truffle-flavoured dishes. In general, it goes perfectly with game, red meat and casseroles.



