

Benjamin et David
DUCLAUX

Côte-Rôtie Maison Rouge



Maison Rouge : Single Plot. Mythical vineyard on steep terraces in Tupin. Viticulture tasks are handmade as several centuries ago.

Soil Type : Gneiss

Grape variety : 100% Syrah

Average age of the vines : 60 years.

Average Yield : 40 hl/ha.

Winemaking : Harvested by hand. 80% destemmed. Vatting for 3 weeks. Temperature controlled alcoholic fermentation. Traditional pumping over the cap.

Ageing: It should ageing about 20 months in oak barrels with only 40% of new oak.

Tasting :

Eye : bright ruby red

Nose : Concentrated and harmonious nose. Smoky and floral aromas.

Palate: Pure and silky texture. good balance and long length.

Consumption : . It can be laid down for 5 to 20 years.

Food and wine matching : Rare rib or rump of beef. Roast lamb.

Serving temperature : 17° - 18° C.