

Benjamin et David DUCLAUX

Côte-Rôtie La Germiné



Soil Type : Plots on steep terraces in Tupin. It is a typical soil of the South of appellation (Gneiss). Viticulture tasks are handmade as several centuries ago.

Grape variety : 95% Syrah, 5% Viognier.

Average age of the vines : 30 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

Tasting :

Eye : bright ruby red

Nose : Silky and harmonious nose. floral and

Palate: fresh and dense palate with peppery notes, smoke and a long spicy finish

Consumption : . It can be laid down for 5 to 15 years.

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

Serving temperature : 17° - 18° C.