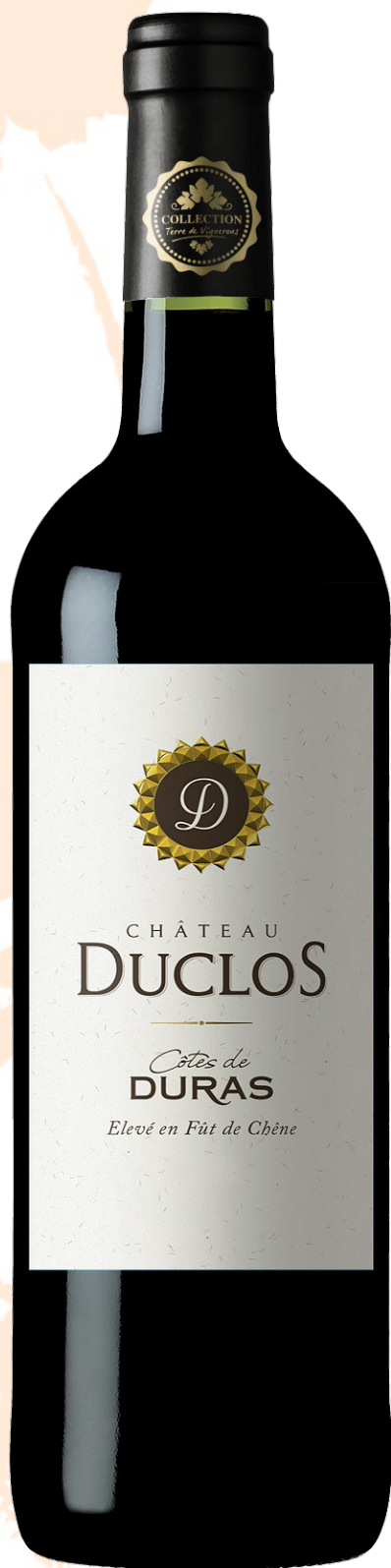


Château Duclos

AOC Côtes de Duras - 2020 - **RED**



PRESENTATION

"We came to the region with our two children for a great adventure. My wife and I bought the estate and built the house in 2007. We were already winegrowers in large vineyards and this renewal allowed us to go further in our passion. We used to be working two jobs, but now we are just running the estate. We want to innovate by planting resistant grape varieties that do not require any treatment for fungal diseases."

Didier Duclos

THE WINE

VARIETALS: Merlot, Cabernet franc, Cabernet sauvignon

WINEMAKING / AGEING: Traditionals.

TASTING

The nose is dominated by sweet spices and hints of mint. The palate is fleshy and supple with a dominant woody profile.

The tannins are tight but really pleasant.

SERVING / FOOD PAIRINGS

SERVING: 16°C.

FOOD PAIRINGS: Cheese, grilled or roasted red meat.

