

*Benjamin et David*  
**DUCLAUX**

Côte-Rôtie La Chana



**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 :** 93% Syrah, 7% Viognier.

**Average age of the vines :** 20 years.

**Average Yield :** 40 hl/ha.

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

**Ageing:** It should age about 20 months in oak barrels without new oak.

**Tasting :**

**Eye :** bright ruby red

**Nose :** Silky and harmonious nose. floral and spicy.

**Palate:** La Chana, is the lightest and most immediately complex of the three Duclaux bottlings. very good intensity and smooth tannins.

**Consumption :** You can drink it immediately.

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

**Serving temperature :** 17° - 18° C.