



DOMAINE

CONSTANT-DUQUESNOY

CATALOGUE

CAIRANNE | VINSOBRES | CÔTES-DU-RHÔNE VILLAGE

OUR ESTATE

Domaine CONSTANT-DUQUESNOY is located in the South of France, in Provence, near the villages of Gigondas, Château-Neuf-du-Pape and Avignon. The estate's vineyards cover 20 hectares (49 acres) in 4 prestigious and protected appellations:

VINSOBRES | CAIRANNE | CÔTES DU RHÔNE VILLAGES | CÔTES DU RHÔNE

We chose to grow noble varieties such as Grenache, Syrah, Mourvèdre and Carignan for our red wines which account for most of our production. For white wines, we picked white Grenache, Clairette and Viognier. Some of our plots contain vines aged over 60 years old located at over 400m (1,300 feet) elevation.





HARVEST & WINE MAKING

Each plot is hand harvested at optimal ripeness and very carefully sorted. Depending on the cuvée, the clusters are either fully or partially destemmed and undergo slow, temperature-controlled fermentation over 15 to 35 days with gentle rack-and-returns. Malolactic fermentation takes place spontaneously, and, where necessary, is followed by aging in 2-year-old Burgundy barrels. Our ultimate goal is to craft wines which showcase the extraordinary complexity of their unique terroir. Some of our red wines are further aged in bottle for 6 to 12 months to allow the tannins to integrate.




DOMAINE
CONSTANT-DUQUESNOY

OUR VINEYARD

We aim to protect the future of our vineyards and terroir. For over 70 years, the vineyards of our Domaine have been cultivated with the utmost respect for the environment, following the last up to date organic practices in order to keep the most authentic wine ever while protecting the soils and waters. We are responsible of the future and believe that good practices will definitely make a better product.



OUR WINES



X €

CÔTES-DU-RHÔNE VILLAGE

Les Rizannes

Appellation: AOC Côtes du Rhône Village, Rhône Valley

Vintage: 2020

Location: South-East France, 25km from Châteauneuf-du-Pape

Grapes: White Grenache (40%), Clairette (40%), Viognier (20%)

Vines: Average of 25 years old

Wine making: Temperature controlled alcohol fermentation. 3 weeks maceration in vats

Maturation: 6 months in stainless steel vats

Average Yield: 29 Hl/hectares

Alcohol: 13%

Serving temperature: 8°C - 10°C

Food / Wine matching: Grilled fish, poultry with cream and cheese

TASTING NOTE:

Eye – Pale yellow

Nose – Floral aroma and white fruits

Palate – Balanced, fruity with a slight tension

Overall – Great freshness



X €

CÔTES-DU-RHÔNE VILLAGE

So Rhon!

Appellation: AOC Côtes du Rhône “So Rhon”

Vintage: 2020

Location: South-East France, 30km from Châteauneuf-du-Pape

Grapes: Grenache (40%), Syrah (40%), Old Carignans (20%)

Vines: Average of 25 years old

Wine making: Temperature controlled alcoholic fermentation. 3 weeks maceration in vats.

Maturation: 8 months in stainless steel vats

Average Yield: 35 Hl/hectares

Alcohol: 14%

Serving temperature: 16°C - 18°C

Ageing potential: 3 to 5 years

Food / Wine matching: Red meat and cheese

TASTING NOTE:

Eye – Attractive intense color with glints of purple-violet

Nose – Wild blackberries and bilberries

Palate – Fruits aromas and a spicy finish liquorice

Overall – A spicy wine showing a wonderful freshness



X €

CÔTES-DU-RHÔNE VILLAGE

Lou Combaou

Appellation: AOC Côtes du Rhône Village, Rhône Valley

Vintage: 2017 / 2018

Location: South-East France, 30km from Châteauneuf-du-Pape

Grapes: Grenache (70%), Syrah (30%)

Vines: Between 12 to 60 years of age with average of 35

Wine making: Temperature controlled alcoholic fermentation. 4 weeks maceration in vats.

Maturation: 10 months in stainless steel vats

Average Yield: 31 Hl/hectares

Alcohol: 14.5%

Serving temperature: 15°C - 18°C

Ageing potential: 2 to 5 years

Food / Wine matching: Red meat, bacon and cheese

TASTING NOTE:

Eye – Attractive intense Grenache garnet color

Nose – Aromas of pomegranate, strawberry jam, ripe berries (blackberries/bilberries) along with pepper notes, liquorice and some cloves in the background.

Palate – Agreeable amount of elegant tannins supports an harmonious palate, rounded and rich flavor.

Overall – A fruity/spicy wine showing a wonderful freshness



X €

CAIRANNE

Terra Rhona

Appellation: AOC Cairanne “Terra Rhona”

Vintage: 2016 / 2017 / 2018

Location: South-East France, 30km from Châteauneuf-du-Pape

Grapes: Grenache (40%), Syrah (55%), Viognier (5%)

Vines: Average of 25 years old

Wine making: Temperature controlled alcoholic fermentation. 4 weeks maceration in vats.

Maturation: 8 months in stainless steel vats

Average Yield: 35 Hl/hectares

Alcohol: 14.5%

Serving temperature: 15°C - 18°C

Ageing potential: Up to 5 years

Food / Wine matching: Red meat, bacon and cheese

TASTING NOTE:

Eye – Attractive intense color with glints of purple-violet

Nose – Wild blackberries & bilberries but also plush blueberry and cherry fruit

Palate – Medium to full bodied, it shows ripe tannins, composed fruit and a sense of elegance

Overall – A spicy wine showing a wonderful freshness

Robert Parker 91



X €

CAIRANNE

Quintessence

Appellation: AOC Cairanne

Vintage: 2018

Location: South-East France, 30km from Châteauneuf-du-Pape

Grapes: Grenache (40%), Syrah (45%), Carignan (10%), Viognier (5%)

Vines: Average of 25 years old

Wine making: Temperature controlled alcoholic fermentation. 4 weeks maceration in vats.

Maturation: 8 months in oak barrels of one wine

Average Yield: 35 Hl/hectares

Alcohol: 14.5%

Serving temperature: 15°C - 18°C

Ageing potential: Up to 5 years

Food / Wine matching: Red meat, bacon and cheese

TASTING NOTE:

Eye – Attractive intense color with glints of purple-violet

Nose – Wild blackberries & bilberries but also plush blueberry and cherry fruit

Palate – Medium to full bodied, it shows ripe tannins, composed fruit and a sense of elegance

Overall – A spicy wine showing a wonderful freshness



X €

VINSOBRES

Vinsobres

Appellation: AOC Vinsobres

Vintage: 2017 / 2018

Location: South-East France, 30km from Châteauneuf-du-Pape

Grapes: Grenache (60%), Syrah (40%)

Vines: Between 12 to 60 years of age with average of 31

Wine making: Temperature controlled alcoholic fermentation. 4 weeks maceration in vats.

Maturation: 8 months in stainless steel vats

Average Yield: 25 Hl/hectares

Alcohol: 14.5%

Serving temperature: 16°C - 18°C

Ageing potential: 6 to 10 years

Food / Wine matching: Red meat and cheese

TASTING NOTE:

Eye – Deep ruby red with violet tinges

Nose – Red berries and spices and delicate oak aromas

Palate – Harmonious, fruits aromas and a spicy finish liquorice

Overall – A spicy and seductive wine

Robert Parker 92



X €

VINSOBRES

Les Bécasses

Appellation: AOC Vinsobres "Les Bécasses"

Vintage: 2018

Location: South-East France, 30km from Châteauneuf-du-Pape

Grapes: Grenache (65%), Syrah (35%)

Vines: Between 15 to 60 years of age with average of 33

Wine making: Temperature controlled alcoholic fermentation. 4 weeks maceration in stainless steel vat

Maturation: 8 months in stainless steel vats, 30% in oak barrels of two wines

Average Yield: 25 Hl/hectares

Alcohol: 14.5%

Serving temperature: 16°C - 18°C

Ageing potential: 6 to 10 years

Food / Wine matching: Red meat and cheese

TASTING NOTE:

Eye – Deep purple red

Nose – Red berries, blackberries, blueberries

Palate – Harmonious, fruits aromas with a spicy finish

Overall – A spicy and seductive wine with a great freshness



X €

VINSOBRES Confidence

Appellation: AOC Vinsobres “Confidence”

Vintage: 2017

Location: South-East France, 30km from Châteauneuf-du-Pape

Grapes: Grenache (50%), Syrah (50%)

Vines: Between 12 to 60 years of age with average of 30

Wine making: Temperature controlled alcoholic fermentation. 4 weeks maceration in vats.

Maturation: 8 months in oak barrels of one wine

Average Yield: 24 Hl/hectares

Alcohol: 15%

Serving temperature: 16°C - 18°C

Ageing potential: 8 to 10 years

Food / Wine matching: Red meat and cheese

TASTING NOTE:

Eye – Deep ruby red with violet tinges

Nose – Ample cassis, black raspberry, toasted spice and creamy licorice-like aromas and flavors (Subtle barrique notes)

Palate – Medium to full bodied beautifully concentrated and ultra fine tannins

Overall – Silky dense, full bodied .

Robert Parker 94



X €

VINSOBRES

In Fine

Appellation: AOC Vinsobres

Vintage: 2019

Location: South-East France, 30km from Châteauneuf-du-Pape

Grapes: Grenache (45%), Syrah (55%)

Vines: Between 45 to 60 years of age with average of 50

Wine making: Temperature controlled alcoholic fermentation. 5 weeks maceration in vats.

Maturation: 16 months in barrels of two wines

Average Yield: 20 Hl/hectares

Alcohol: 15.5%

Serving temperature: 16°C - 18°C

Ageing potential: 8 to 10 years

Food / Wine matching: Red meat in sauce, game, strong cheese, chocolate dessert

TASTING NOTE:

Eye – Deep ruby red with violet tinges

Nose – Red berries and spices with a very molten wood

Palate – Harmony of fruits and pepper, melted tannins

Overall – Great balance, soft, spicy and nice length

Robert Parker 95

OUR RATING



Robert Parker
WINE ADVOCATE



The Independent Consumer's Guide to Fine Wines

2007 Domaine Constant-Duquesnoy Cotes du Rhone Villages Vinsobres In Fine

Rating: 95
Drink: 2009-2019

A true blockbuster, and one of the greatest wines I have ever tasted from Vinsobres, is the 2007 Cotes du Rhone-Villages Vinsobres In Fine. Composed of 60% Grenache and 40% Syrah from 12- to 60-year-old vines, it was aged 16 months in Burgundy barrels with malolactic also in barrel, a la Burgundy. It boasts a dense purple color along with an extraordinary bouquet of violets, creme de cassis, kirsch, crushed rocks, and licorice. Full-bodied with awesome concentration and stunning length, this is a brilliant achievement in winemaking from this essentially new vineyard in Vinsobres. It should drink well for a decade.

This estate, formerly called the Domaine Les Aussellons, was a terrific discovery last year when I tasted one of their wines. They have produced two remarkable wines in 2007 as well as a very strong effort in the more challenging vintage of 2008.

Importer: Peter Weygandt, Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800...



(91-94)
points
Drink: 2016-2026

2014 Domaine Constant-Duquesnoy Vinsobres Confidence

Up with the crème de la crème of the vintage, the 2014 Vinsobres Confidence is a blend of equal parts Grenache and Syrah that was completely destemmed and aged 12 months in two-year-old barrels. It offers subtle barrique notes as well as ample cassis, black raspberry, toasted spice and creamy licorice-like aromas and flavors. Medium to full-bodied, beautifully concentrated (especially in the vintage) and with ultra-fine tannin, this is a rock star effort from this up and coming appellation. It will have a decade or more of longevity.

OUR RATING


the world's best wine magazine



Matt Walls

Decanter Premium, Decanter Magazine, Rhône Expert and DWWA 2019 Regional Chair for the Rhône

Wine	Year	Score	Date tested
Confidence	2018	92	01 Oct 2019
Confidence	2016	91	01 Sep 2019
Les Bécasses	2020	93	01 Oct 2021
Vinsobres	2018	91	01 Oct 2019
Vinsobres	2020	93	01 Oct 2021



**Ripeness, finesse and elegance that many wines are missing !
Constant-Duquesnoy wines are unabashedly modern in Style Blockbuster ...**

*Joe Czerwinski
Wine Advocate
November 2018*



Constant-Duquesnoy is one of my go-to estates for top quality and good price.

*Jeb Dunnuck
October 2017*



Constant-Duquesnoy, another terrific discovery in the southern Rhone.

Robert Parker





DOMAINE

CONSTANT-DUQUESNOY

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