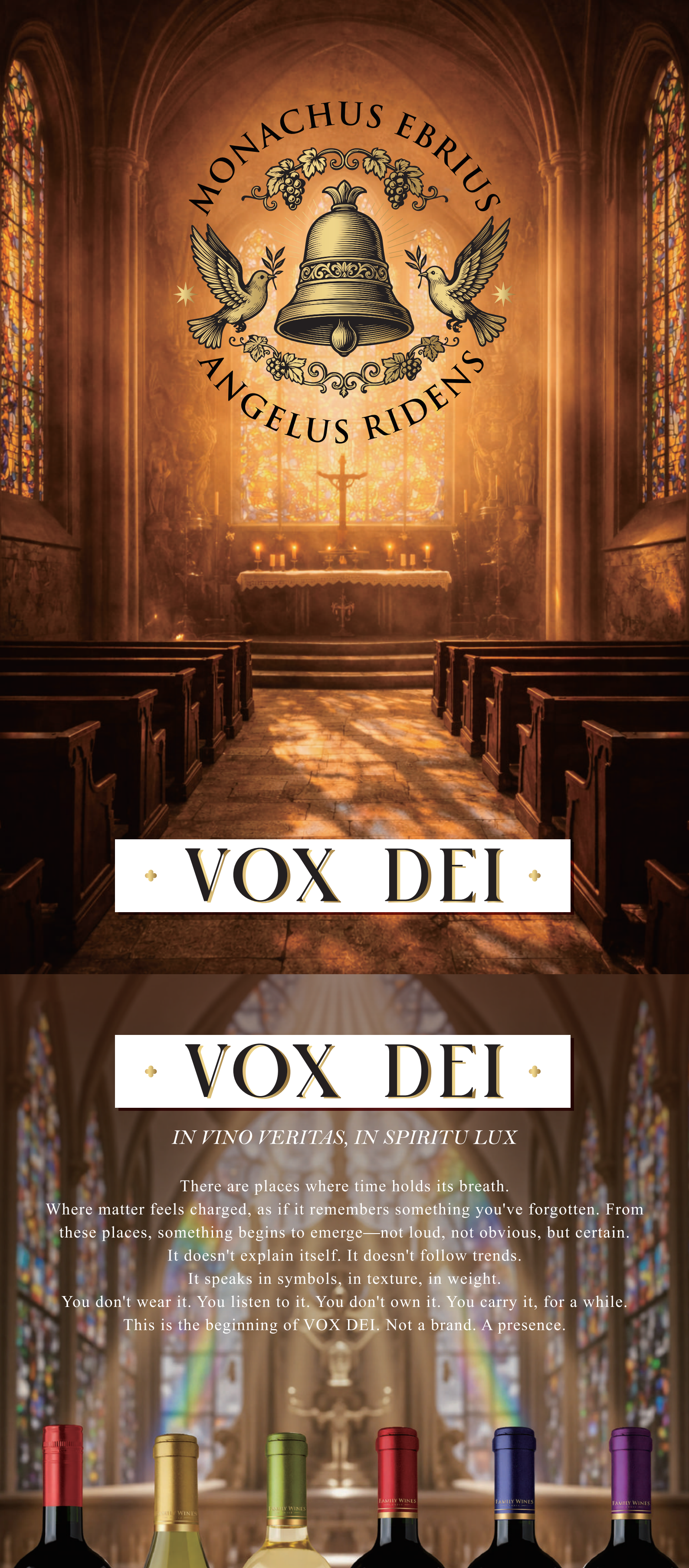




VOX DEI

VOX DEI

IN VINO VERITAS, IN SPIRITU LUX

There are places where time holds its breath.
Where matter feels charged, as if it remembers something you've forgotten. From these places, something begins to emerge—not loud, not obvious, but certain.
It doesn't explain itself. It doesn't follow trends.
It speaks in symbols, in texture, in weight.
You don't wear it. You listen to it. You don't own it. You carry it, for a while.
This is the beginning of VOX DEI. Not a brand. A presence.



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VOX DEI

CARMÉNÈRE

Appearance

Deep red Colour with violet highlights.

In mouth

Smooth mouth entry, medium bodied, very well-blended.

Nose

Intense nose of blackberry and dry leaves with a spicy touch.

Pairing Recommendation

Different kinds of cheese, meat braised In soy sause or barbecue.

Grape variety : Carménère	Range : Varietal	Wine type : Dry
Production area : Central Valley	Country of origin : Chile	Net content : 750ml
Suitable temperature : 16 - 18°C		

VOX DEI



From the breath of creation to the quiet rituals of life, VOX DEI is a sacred offering—not made to impress, but to reveal. Born in Chile's Central Valley, where sun-filled days and cooling mountain breezes shape fruit of purity and balance, each wine becomes a reflection of divine intention: shaped by earth, guided by silence, and completed in the hands of the seeker.



Welcome to Domaine Duveau, a French family owned winery where our dedication to crafting exceptional wines begins with the careful selection of grape varieties ideally suited to our local climate and soil. Our labor-intensive harvest process prioritizes precise timing and hand-picking, ensuring that only the finest, perfectly ripened grapes make the cut. Beyond meticulous grape selection, our passionate team upholds generations of winemaking expertise, giving unwavering attention to the careful treatment of the juice.



Grégoire Duveau
Winemaker
CEO of Domaine Duveau



Denis Duveau
Enologist from Bordeaux school,
Founder of Domaine Duveau

We select the most promising juices for patient oak aging, which can span from several months to years. This deliberate approach enhances the depth and complexity of our wines, resulting in a truly exceptional wine experience.

Centennial Inherit Casting of Classics

1880

The early years

In 1880, Jeanne Hélène Pasquier revived the abandoned Domaine des Roches Neuves in the famous wines' region of Saumur in France.

1981

Glorious peak

In 1981, Denis Duveau took the reins of Domaine Duveau, having graduated from the prestigious Bordeaux School of Enology, a significant turning point in the family's winemaking tradition.

1992

New adventure begins

In 1992, Denis Duveau, with his family by his side, embraced a new beginning in Chile, bringing a significant stone to the building of Chilean renowned winemaking of today.

2006

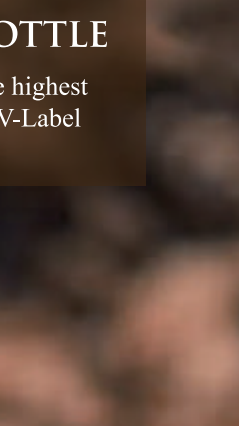
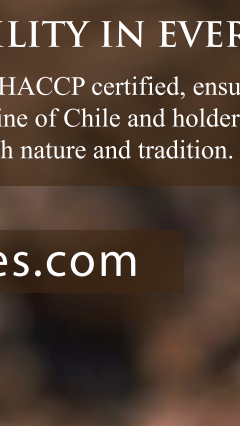
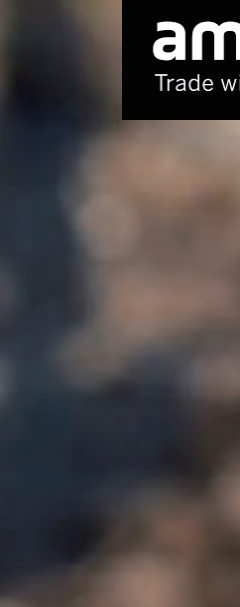
Expansion and heritage

Grégoire Duveau took over the Domaine in 2066, broadening the wine range to meet global markets demands. With more land acquisitions and the introduction of grape varieties like Syrah, Pinot Noir, and Sauvignon Blanc, the estate thrived.

NOW

Craftsmanship and modernism

The two elements have seamlessly melded into an evolving tradition at Domaine Duveau. The enduring commitment to blending tradition with modern innovation remains the hallmark of their pursuit in crafting exceptional wines.



CERTIFIED QUALITY AND SUSTAINABILITY IN EVERY BOTTLE

Experience the excellence of our wines, proudly amfori BSCI and HACCP certified, ensuring the highest standards of sustainability and safety. As a Certified Sustainable Wine of Chile and holder of the V-Label international, we are committed to producing wines that respect both nature and tradition.

www.duveau-wines.com