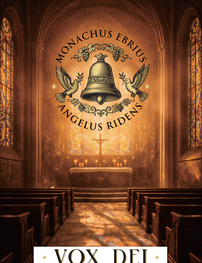

VOX DEI

VOX DEI

IN VINO VERITAS, IN SPIRITU LUX

There are voices from this bottle to hear.
When matter feels changed, as it is sometimes something you've forgotten. From where, you're not sure, but it's always the same. Not loud, not insistent, but definite. It doesn't explain itself. It doesn't debate with you.

Remember to remember, to remember, remember.
You don't want it. You seem to. You can't want it. You want it, for a while.
This is Vox Dei, voice of the Lord. Not a creed, a presence.

VOX DEI

IN VINO VERITAS, IN SPIRITU LUX

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IN VINO VERITAS, IN SPIRITU LUX

VOX DEI

RESERVA PRIVADA
PINOT NOIR

Appearance
Translucent ruby red. Intensely youthful aromas.

Nose
Aromas of plums, cherry and strawberries, violets, and oak spice. Hints of chocolate from the barrel notes.

Aging
12 months aged in French oak barrel.

In mouth
Bright red berries, plum, and cherry flavors, with soft tannins, soft texture and vibrant acidity. Medium bodied with a long, persistent and lively finish.

Pairing Recommendation
Roasted duck, grilled salmon, mushroom risotto or pasta.

Grape variety : Pinot Noir
Production area : CENTRAL VALLEY
Soil : Clay and gravel
Suitable temperature : 14-16°C
Wine type : Dry
Net content : 750ml

VOX DEI

From the bounds of mountain to the arid plains of the VOX DEI is a storied offering - not made in one place, but in vessels from Chile's Central Valley, where sun-filled days and cooling mountain breezes shape fruits of quality and balance, each wine becomes a reflection of diverse terroirs, selected by eyes, palates and science, and completed in the hands of the winemaker.

DUVEAU

Welcome to Domaine Duveau, a French family owned winery where our dedication to crafting exceptional wines has been rooted in centuries of passion and tradition. Nestled in the heart of France, our family has been cultivating vineyards for generations, perfecting every step of the winemaking process from vine to bottle. Our commitment to quality is unwavering, and we take great pride in our meticulous approach to viticulture and winemaking.

Grégoire Duveau
Winemaker
CEO of Domaine Duveau

Denis Duveau
Enologist from Bordeaux school.
Founder of Domaine Duveau

We select the most promising parcels for optimal oak aging, which can span from several months to 2 years. This deliberate process enhances the depth and complexity of our wines, resulting in a truly exceptional wine experience.

Centennial Inherit - Casting of Classics

1850 The early years

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

1900 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.

1950 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 continental winemaking of today.

2000 Expansion and heritage

Grégoire Duveau took over the Domaine in 2006, introducing the wines Duveau to meet global market demands. With more land acquisitions and the introduction of grape varieties like Syrah, Pinot Noir, and Sauvignon Blanc, the estate thrived.

2010 Craftsmanship and modernism

The twho elements have seamlessly melded into an evolving tradition at Domaine Duveau. The winery's commitment to quality is evident in its modern winemaking techniques and the dedication and pursuits in crafting expectional wines.

CERTIFIED QUALITY AND SUSTAINABILITY IN EVERY BOTTLE

Protection & Development of Geographical Indications (PDO, PGI) and Chile's Wine of Origin (WO) system, ensuring the origin, authenticity, and quality of a product. Nationally, Wine of Chile and Indap of the Ministry of Agriculture oversee compliance with these regulations and standards.

www.duveau-wines.com