



OR N°3 Loin de l'œil doux Domaine Duffau 2022

Place of origin : Gaillac

Grape : Loin de l'Oeil

Age of vines : 20 years

Soil : argilo-calcareous

Orientation : South

Yield : 15 hl/ha

Leaf removal and manual harvest.

Following pressing and settling, the must ferments at low-temperature in tank; the fermentation is stopped by tangential filtration, then bottling occurs shortly after in order to keep the freshness of aromas.

Fresh aromas of white peach and of dry apricot that with time evolve towards honey hints.

Serve cold (10°C) with foie gras, blue cheese or a not too sweet dessert.

Other technical features of this wine:

Alcohol: 11 %

Residual sugar: 64 g/l

Total sulphites: 68 mg/l

Number of bottles for this wine in 2022: 2330 bottles of 50cl – Lot OR-3-22

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Did you know ? Len de l'El in Occitan – the local language – or Loin de l'œil in French is a local type of grape found only in South-West of France and mainly in Gaillac. Its name comes from the shape of the grape with a long peduncle far from its junction (where is an eye). Floral and citrus fruits aromas are characteristic of this type of grape. It is often blended for the production of dry white wines ; it is also particularly adapted for making sweet wines thanks to its capacity to resist to the climatic conditions of late harvests.

