

Sparkling red bubbles without added sulphites Domaine Duffau 2019

Wine of France

Grapes: 50% Gamay, 50% Duras

Age of vines : 30 years

Soil : argilo-calcareous

Orientation : South-East

Yield : 50 hl/ha

Manual harvest

Conversion towards organic cropping since 2017



Grapes are crushed and then fermentation takes place in vat ; after a few days when the colour turns ruby red the free run wine is racked. It continues fermenting in tank for a short period at low temperature below 16°C. Then the fermentation is cold stopped and is followed by filtration and bottling. The second fermentation in bottle does not need additional liquor and is made thanks to the residual sugar of the base wine. There is no added liquor which explains the low level of alcohol of this wine – 11.5%-. Also there are no added sulphites in this wine.

This fresh and spry wine features red fruits aromas such as cherry, redcurrant, raspberry and strawberry. Pleasant and thin bubbles.

Serve cold around 6°C with tapas, a pizza or a chocolate dessert.

Other technical features of this wine:

Alcohol: 11 %

Sugar level: 29 g/l

Total sulphites: not detected