

## Loin de l'œil Domaine Duffau 2022



Controlled place of origin : Gaillac

Grape : Loin de l'Oeil

Age of vines : 30 years

Soil : argilo-calcareous

Orientation : South

Yield : 45 hl/ha

Manual harvest



Len de l'El in Occitan or Loin de l'Oeil in French, literally far from the eye, is a native cultivar from Gaillac area. The grape has a long peduncle and is far from its junction on the vine shoot - the eye - which gives its name to this type of grape.

The wine grapes have been dried on the vines – by cutting the main branch that supports most of the bunches -15 days before harvesting in order to keep the acidity and to concentrate the aromas. The must has been fermented in oak and acacia - 12% - barrels and then the wine has been grown for 6 months in the Burgundy style.

Full bodied wine with buttery hints and lingering flavours in particular of quince jelly – long finish on almond and hazelnut flavours.

This wine matches well with hard rind cheeses like Comté and Beaufort, spicy seafood and with veal meat.

Serve not too cold around 11°C and allow the wine to breathe by opening the bottle in advance or by pouring it in a carafe.

Other technical features of this wine:

Alcohol: 12,5 %

Total sulphites: 63 mg/l

Residual sugar: < 0,8 mg/l - not measurable

Number of bottles for this wine in 2022: 4030 bottles of 75 cl      Lot LDE2022

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