

Sauvignon Domaine Duffau 2022

Controlled place of origin : Côtes du Tarn

Grape: Sauvignon

Age of vines: 20 years

Soil: argilo-calcareous

Orientation: South

Yield: 45 hl/ha

Manual harvest



Fruity dry white wine with aromas of passion fruits, grapefruit and pineapple.

Serve between 8 and 10°C in aperitif, with seafood – matches nicely with oysters – or with asparagus.

Other technical features of this wine:

SO2 total: 48 mg/l Alcohol: 13,5 %

Number of bottles for this wine in 2022: 3150 – Lot SAUV22

Bronze medal at Millésime Bio 2023

www.domaine-duffau.com