



Perline Domaine Duffau 2023 vintage

Controlled place of origin : Gaillac

Grape : Muscadelle(53%), Sauvignon (29%), Mauzac (10%),
Loin de l'œil (8%)

Age of vines : 35 years

Soil : argilo-calcareous

Orientation : South and East

Yield : 40 hl/ha

Manual harvest



Following pressing and sedimentation, the must ferments at low temperature, quick bottling in order to keep the fermentation gaz that gives a light bubble to this wine.

Citrus fruits aromas - citrus and grapefruit - and white flesh fruits - apple, peach -. Sauvignon and Mauzac provide freshness to this wine while Muscadelle gives its roundness.

Serve cold between 8 and 10°C in aperitif, with seafood or in aperitif, plain or kir.

Other technical features of this wine:

Alcohol: 12.5 %

Residual sugar : <0.8 g/l

Sulphites: 50 mg/l

Number of bottles for this wine in 2023: 2480 - Lot Perline 2023

www.domaine-duffau.com