



Braucol Domaine Duffau 2022

Controlled place of origin : Gaillac

Grape : Braucol

Age of vines : 25 years

Soil : argilo-calcareous

Orientation : South

Yield : 35 hl/ha

Manual harvest



Braucol is an emblematic type of grape of South West and of Gaillac in particular. When cultivated with proper conditions, e.g. with limited yields and with a good maturity of the grapes, this cultivar gives blackcurrant and other red fruits aromas.

Grown in oak barrels during 6 months for a better roundness and body, the wine has been bottled quickly in order to keep its flavours and typicity. It has a good potential for ageing as indicated by another of its names, Fer Servadou, with Servadou meaning in local language Occitan "that keeps well".

It matches well with South West dishes such as "confits" of duck and "cassoulets", and why not trying it with chocolate or peaches !

Serve at 18°C.

Other technical features of this wine:

Alcohol: 13,5 %

Total sulphites: 24 mg/l

Number of bottles for this wine in 2020: 2150 Lot Braucol22

Gold medal at Millésime bio 2024

www.domaine-duffau.com