



Sparkling wine Brut méthode ancestrale without sulphites

Domaine Duffau 2022

Controlled place of origin : Gaillac

Grape : Mauzac

Age of vines : 40 years

Soil : argilo-calcareous

Orientation : South-East

Yield : 55 hl/ha

Manual harvest

Organic wine



Wine making according to the ancestral process. Following pressing and settling, the must ferments at low-temperature below 16°C, the fermentation is stopped using cold and is followed by a filtration and the bottling. The second fermentation in bottle does not need additional liquor and is made thanks to the residual sugar of the base wine.

This fresh and fruity wine with a low level of alcohol (10%) develops mature apple and pear aromas, specific of Mauzac. Thin and pleasant bubble.

Serve cold (8°C) in aperitif or dessert, a pear and almonds pie for example.

Other technical features of this wine:

Alcohol: 10 %

Sugar level: 10 g/l

Total sulphites: not measurable (< 10 mg/l)