

## OR N°1 Loin de l'œil doux Domaine Duffau 2012

Controlled place of origin : Gaillac

Grape : Loin de l'Oeil

Age of vines : 20 years

Soil : argilo-calcareous

Orientation : South

Yield : 15 hl/ha

Leaf removal and manual harvest end of October

Following pressing and settling, the must ferments at low-temperature in barrels; the fermentation is stopped by tangential filtration, barrels are then refilled for a one year aging before bottling.

Aromas of candied fruits, orange skin, dry apricot and honey. The powerful aromas give freshness and balance to this rich wine.

Serve cold (10°C) with foie gras, blue cheese or a not too sweet dessert.

Other technical features of this wine:

Alcohol: 11 %

Residual sugar: 154 g/l

Total sulphites: 135 mg/l

Number of bottles for this wine: 2200

rated 94/100 by Guide Gilbert et Gaillard 2014.

Price at the estate: € 15 per bottle of 50 cl

[www.domaine-duffau.com](http://www.domaine-duffau.com)



**Did you know ?** Len de l'El in Occitan – the local language – or Loin de l'œil in French is a local type of grape found only in South-West of France and mainly in Gaillac. Its name comes from the shape of the grape with a long peduncle far from its junction (where is an eye). Floral and citrus fruits aromas are characteristic of this type of grape. It is often blended for the production of dry white wines ; it is also particularly adapted for making sweet wines thanks to its capacity to resist to the climatic conditions of late harvests.