

CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997

BOIS DU SANGlier BERGERAC

WOODS OF THE WILD BOAR

BLANC SEC 2022



Vintage: 2022

Name of Protected Region of Origin: Bergerac Blanc Sec

Description of Soil and Parcels of Vines: Parcel Mornac, Sémillon vines planted in 2003 on a mesa of limestone and clay. Parcel Chemin, Sauvignon Blanc vines planted in 2000, and Parcel Ruine, also Sauvignon Blanc vines, planted in 2002.

Varietals: 78% Sauvignon Blanc, 22% Sémillon

Yield per hectare: 27 hl

Tasting Notes: Light yellow robe with reflections of light green. Complex and oaky nose with a note from the forest floor of white truffles. Beautiful acidity accentuated by the lively flavour of quince. Long in the mouth and finishing with a vegetal hint of green peppers.

Wine making process: Fermentation on the fine lies in barrels which are rotated weekly using our OXOline system.

Aging: In new French oak barrels for 5 months following fermentation.

Ecological Method: Certified Organic wine. All weeding between the vines is mechanical. The organic system of sexual confusion is used to combat grapevine moth.

Harvest: Mechanical

Date of Bottling: 05.04.2023

Alcohol by Volume: 13.5%

Number of Bottles Produced: 2 628

Frank & Riki CAMPBELL

Château de Fayolle 24240 Saussignac - T. +33 (0)5 53 74 32 02 - www.chateaufayolle.com