

CHATEAU DE FAYOLLE BERGERAC ROUGE 2019





Vintage: 2019

Name of Protected Region of Origin: Bergerac Rouge

Description of Soil and Parcels of Vines: Parcel Cabernet Sauvignon Planted 2015 and Merlot Chêne, planted in 2000 which are on a south-facing gentle slope of limestone and clay, plus Parcel Moulin which was planted in 2005 on a west-facing pronounced slope of limestone and clay.

Varietals: Cabernet Sauvignon 65%, Merlot 30%, Cabernet Franc 5%

Yield per hectare: 44.7 hl

Tasting Notes: Classic ruby red with eggplant reflections, crystal clear with a nice viscosity. Spicy and complex nose with the aromas of licorice, cinnamon and cloves. Round and elegant in the mouth with flavors of red currant and raspberries well evident. Well structured and long at the end.

Wine Making Process: Alcoholic fermentation in temperature controlled stainless steel vats for one week at 25C. Cold prefermentation maceration, followed by 10 additional days on the lees in full vats. Malolactic fermentation in stainless at 20C in stainless steel.

Aging: In full 97hl stainless steel vats

Ecological Method: Made without herbicides or man-made pesticides. All weeding between the vines is mechanical. The organic system of sexual confusion is used to combat grapevine moth.

Harvest: Mechanical

Date of Bottling: 23.07.21

Alcohol by Volume: 15.3 %

Number of bottles Produced: 6.023

