

CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997

LE MARCASSIN DOUX

THE SWEET BABY BOAR

CÔTES DE BERGERAC BLANC 2019



Vintage: 2019

Name of Protected Region of Production: Côtes de Bergerac Moelleux (Hills of Bergerac Semi-Sweet)

Description of Soil and Parcel of Vines: Parcel "Mornac", vines planted in 2003 on a mesa of limestone and clay.

Varietal: 100% Sémillon Blanc

Yield per hectare: 52 hl

Tasting Notes: Straw-yellow in color, this semi-sweet wine is clear and brilliant. Intense and complex nose with a nice bouquet of honey, butter and peach jam. Elegant balance of sweetness and acidity with a hint of minerality due to the abundant flint in our hillsides. Long-lasting and round in the mouth.

Wine making process: Maceration in temperature-controlled stainless-steel vat with the skins for 48 hours after destemming and pressing. Alcohol and malolactic fermentations on the fine lies in stainless followed by transferring the wine between vats every week to remix the lees.

Aging: In 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: Late harvest in October by hand once grapes become botrytized. Under Organic Conversion.

Date of Bottling: 15.05.2020

Alcohol by Volume: 13%

Residual Sugars: 53.4g/l

Number of Bottles Produced: 2,636



Frank & Riki CAMPBELL

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