

CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997

BERGERAC ROUGE 2015



Vintage: 2015

Name of Protected Region of Origin: Bergerac Rouge

Description of Soil and Parcels of Vines: Combination of 3 parcels, 2 of which are on a south-facing gentle slope of limestone and clay. The 3rd parcel is on a west-facing pronounced slope of limestone and clay.

Varietals: Merlot 90%, Cabernet Franc 10%

Yield per hectare: 56 hl

Tasting Notes: Deep ruby colour with purple reflects. Powerful on the nose with primary aromas of red and black fruits also prevailing rich aromas of roasting and spices. Velvety tannins that make this a very drinkable wine. Perfect for decanting.

Wine making process: Alcoholic fermentation in temperature controlled stainless steel vats for one week at 25°C. Cold pre-fermentation maceration, followed by 10 additional days on the lies 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: 07/07/2017

Alcohol by Volume: 14 %

Number of bottles Produced: 26 000

Silver Medal Concours de Bordeaux 2017

Silver Medal Concours Féminalise 2016

Bronze Medal Concours de Bergerac 2016

1 Star Guide Hachette 2018