

CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997

SAUSSIGNAC 2013 SAUSSIGNAC SWEET WHITE WINE

Vintage : 2013

Name of Protected Region of Origin: Saussignac

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

Varietal: Sémillon Blanc, botrytized

Yield per hectare: 18 hl

Tasting Notes: Deep golden color, yet clear and luminous with a pronounced viscosity. Intense and elegant nose full of the aromas of citrus marmalade. This dessert wine offers a lively acidity balanced by the flavors of grilled pineapple and honey. Long-lasting and round in the mouth.

Wine Making Process: Fermentation on the fine lies in barrels.

Aging: In French oak barrels for 8 months.

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: By hand over successive sortings very late in the fall once the grapes are overripe and completely botrytized.

Date of Bottling: 08.09.2014

Alcohol by Volume: 13.3%

Residual sugars: 110 g/l

Number of Bottles Produced: 3 607

Médailles :

Bordeaux Bronze 2015

Féminale Or 2017

Vinalies Grand Prix

