

# CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC  
DEPUIS 1997



## BULLES DE SANGLIER

### WILD BOAR BUBBLY

**Category:** Sparkling Dry White Wine made in the traditional method.

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

**Varietal:** Sémillon Blanc

**Yield per hectare:** 45 hl

**Tasting Notes:** Extremely pale yellow with brilliant reflections, supporting tiny bubbles with a long persistence. Intense and complex nose replete with the aromas of the white fruits, particularly pear. Round and complete in the mouth with a fresh and lively finish.

**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 fine lies in stainless.

**Aging:** In stainless steel vats for three months, then transported to our partner in Bordeaux who, using the traditional method, elaborates our dry, white wine into a fine, sparkling wine over the course of one year.

**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.

**Bottling date:** 15.10.2020

**Alcohol by Volume:** 12%

**Number of Bottles Produced:** 1,332

---

Frank & Riki CAMPBELL

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