

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

CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997

BERGERAC ROUGE 2016



Vintage: 2016

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: 48 hl

Tasting Notes: Beautiful garnet-red colour, with a fine nose of cherries and gooseberries. Wonderfully viscous and luxurious, with a good balance of well matured tanins. A generous Bergerac Red where the fruit is very dominant. A great wine to decant.

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 lees in full vats. Malolactic fermentation in stainless at 20°C 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.

Harvest: Mechanical

Date of Bottling: 15/03/2018

Alcohol by Volume: 14.5 %

Number of bottles Produced: 25 000



CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997

BERGERAC ROUGE 2017



Vintage: 2017

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: 15 hl

Tasting Notes: Deep ruby red with aubergine reflections. Wonderfully viscous and luxurious, the spicy aromas of cinnamon and clove are very dominant. The rich flavours of chocolate, licorice and coffee are balanced by the velvety tannins that give a weighty mouthfeel that lasts and lasts. Pairs well with meat, game and spicy dishes.

Wine making process: Alcoholic fermentation in temperature controlled stainless steel vats for one week at 25C. 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.

Harvest: Mechanical

Date of Bottling: 15/03/2018

Alcohol by Volume: 13.5 %

Number of bottles Produced: 7,000



Frank & Riki CAMPBELL

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CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997

BERGERAC ROUGE 2018

Vintage: 2018

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: 47 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. Notes of chocolate and coffee arising from the 2nd fermentation giving a good balance to this very drinkable wine.

Wine Making Process: Alcoholic fermentation in temperature controlled stainless steel vats for one week at 25C. Cold pre-fermentation 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 : 31.07.2019

Alcohol by Volume : 14.5 %

Number of bottles Produced : 13 000



CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997

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 pre-fermentation 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



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