

CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997



BERGERAC BLANC SEC 2018

DRY WHITE

Vintage: 2018

Name of Protected Region of Origin: Bergerac Blanc Sec

Description of Soil and Parcels of Vines: Combination of 3 parcels of vines between 17 and 20 years old all planted on a gentle, rocky slope of limestone and clay.

Varietal: Sauvignon Blanc 95% and Sémillon Blanc 5%

Yield : 65 hl

Tasting Notes: Crystal clear pale yellow dry white wine with a complex and aromatic nose full of citrus fruits including quince, lemon and orange. Our terroir is reflected in the floral notes of the indigenous lime acacia blossoms as well as a sharp minerality of the flint in our soil. This wine has a fresh and lively acidity followed by a mellow and buttery back note.

Wine Making Process: Destemmed and pressed directly into thermoregulated stainless steel vats. Left on the skins for 48 hours, then filtered back into stainless vats for fermentation on the lies.

Aging: 6 months 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: Mechanical

Bottling Date: 31.07.2019

Alcohol by Volume: 12%

Number of Bottles Produced: 9 845

AWARDS :

Gold Medal Lyon 2019

86/100 Gilbert & Gaillard International Challenge 2019

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BERGERAC BLANC SEC 2019

DRY WHITE

Vintage: 2019

Name of Protected Region of Origin: Bergerac Blanc Sec

Description of Soil and Parcels of Vines: Combination of 3 parcels of vines between 17 and 20 years old all planted on a gentle, rocky slope of limestone and clay.

Varietal: Sauvignon Blanc 94% and Sémillon Blanc 6%

Yield per hectare: 54 hl

Tasting Notes: Crystal clear pale yellow dry white wine with a complex and aromatic nose full of citrus fruits including quince, lemon and orange. Our terroir is reflected in the floral notes of the indigenous lime acacia blossoms as well as a sharp minerality of the flint in our soil. This wine has a fresh and lively acidity followed by a mellow and buttery back note.

Wine Making Process: Destemmed and pressed directly into thermoregulated stainless steel vats. Left on the skins for 48 hours, then filtered back into stainless vats for fermentation on the lies.

Aging: 6 months 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. Under the process of Organic Conversion.

Harvest: Mechanical

Bottling Date: 15.05.2020

Alcohol by Volume: 13%

Number of Bottles Produced: 24,800



Frank & Riki CAMPBELL

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CHATEAU DE FAYOLLE

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CHATEAU DE FAYOLLE DRY WHITE BERGERAC BLANC SEC 2020



Vintage : 2020

Name of Protected Region of Origin : Bergerac Blanc Sec

Description of soil and Parcels of Vines : Combination of 2 parcels of vines between 18 and 21 years old all planted on a gentle, rocky slope of limestone and clay.

Varietal : Sauvignon Blanc 100%

Yield per hectare: 50 hl

Tasting Notes : Crystal clear pale yellow dry white wine with a complex and aromatic nose full of citrus fruits including quince, lemon and orange. Our terroir is reflected in the floral notes of the indigenous lime acacia blossoms as well as a sharp minerality of the flint in our soil. This wine has a fresh and lively acidity followed by a mellow and buttery back note.

Method of Fabrication : Destemmed and pressed directly into thermoregulated stainless steel vats. Left on the skins for 48 hours, then filtered back into stainless for fermentation on the lies.

Aging : One year in stainless steel vats.

Ecological Method : In conversion toward organic farming. All weeding between the vines is mechanical. The organic system of sexual confusion is used to combat grapevine moth.

Harvest : Mechanical

Alcohol by Volume : 12.5%

Bottling Date : 04.05.2021

Number of Bottles Produced : 9 600

