

# CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC  
DEPUIS 1997

## SANG DE SANGLIER

BLOOD OF THE WILD BOAR

## BERGERAC ROUGE 2017

**Vintage:** 2017

**Name of Protected Region of Origin:** Bergerac Rouge

**Description of Soil and Parcel of Vines:** Merlot vines planted in 2007 on a rocky plateau of limestone and clay

**Grape Varietal:** 100% Merlot Noir

**Yield per Hectare:** 32.5 hl

**Tasting Notes:** Beautiful, deep violet-red color with pronounced "tears". Intense, complex and expressive nose saturated with aromas of black currants, cherries and black peppercorn. True gourmards may pick up hints of truffles, pine resin and even eucalyptus. The toasty nature of its barrel aging and its young but supple tannins make this the most elegant and powerful red in our cellar. This wine has not yet reached its full maturity and will get better with age!

**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 with the lies in full vats. Malolactic fermentation in stainless at 20°C after pressing then transferred into barrels.

**Aging:** In French oak barrels for 12 months

**Ecological Method:** Made without herbicides

**Harvest:** Mechanical

**Bottling Date:** 12/02/2019

**Alcohol by Volume:** 14.5%



Frank & Riki CAMPBELL

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

# CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC  
DEPUIS 1997

## SANG DE SANGLIER

BLOOD OF THE WILD BOAR

## BERGERAC ROUGE 2018



**Vintage:** 2018

**Name of Protected Region of Origin:** Bergerac Rouge

**Description of Soil and Parcel of Vines:** Merlot vines planted in 2007 on a rocky plateau of limestone and clay

**Grape Varietal:** Merlot Noir 100%

**Yield per Hectare:** 32,5 hl

**Tasting Notes:** Beautiful, deep violet-red color with pronounced "tears". Intense, complex and expressive nose saturated with aromas of black cherries, plums and black currants. The flavors of licorice and black pepper, so typical of merlot grapes, are evident on attack and leave a satisfying and long-lasting back note. The toasty nature of its barrel aging and its young but supple tannins make this the most elegant and powerful red in our cellar.

**Method of Fabrication:** Alcoholic fermentation in temperature controlled stainless steel vats for one week at 25°C. Cold pre-fermentation maceration, followed by 10 additional days with the lees in full vats. Malolactic fermentation in stainless at 20°C after pressing then transferred into barrels.

**Aging:** In French oak barrels for 18 months

**Method:** Made without herbicides

**Harvest:** Mechanical

**Bottling Date:** 15.05.2020

**Alcohol by Volume:** 15%

**Number of Bottles Produced :** 6,160 at 750ml and 125 at 1500ml



Frank & Riki CAMPBELL

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

# CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC  
DEPUIS 1997

## SANG DE SANGLIER

BLOOD OF THE WILD BOAR

## BERGERAC ROUGE 2019



**Vintage:** 2019

**Name of Protected Region of Origin:** Bergerac Rouge

**Description of Soil and Parcel of Vines:** Merlot vines planted in 2015 on a rocky plateau of limestone and clay

**Grape Varietal:** Merlot Noir

**Yield per Hectare:** 51 hl

**Tasting Notes:** Beautiful, deep violet-red color with pronounced « tears ». Intense, complex and expressive nose saturated with aromas of black cherries, plums and black currants. The flavors of licorice and black pepper, so typical of merlot grapes, are evident on attack and leave a satisfying and long-lasting back note. The toasty nature of its barrel aging and its young but supple tannins make this the most elegant and powerful red in our cellar.

**Method of Fabrication:** Alcoholic fermentation in temperature controlled stainless steel vats for one week at 25C. Cold pre-fermentation maceration, followed by 10 additional days with the lies in full vats. Malolactic fermentation in stainless at 20C after pressing then transferred into barrels.

**Aging:** In French oak barrels for 12 months

**Ecological Method:** Made with neither herbicides nor pesticides, all weeding between the vines done mechanically. The organic system of sexual confusion is used to combat grapevine moth.

**Harvest:** Mechanical

**Bottling Date:** 27.05.21

**Alcohol by Volume:** 15.5%

**Number of Bottles Produced :** 8 483



Frank & Riki CAMPBELL

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