

CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997

BOIS DE SANGLIER BERGERAC

WOODS OF THE WILD BOAR

BLANC SEC 2019



Vintage: 2019

Name of Protected Region of Origin: Bergerac Blanc Sec

Description of Soil and Parcels of Vines: Parcel Mornac, Sémillon vines planted in 2003 on a mesa of limestone and clay. Parcel Chemin, Sauvignon Blanc vines planted in 2000, and Parcel Ruine, also Sauvignon Blanc vines, planted in 2002.

Varietals: 85% Sauvignon Blanc, 15% Sémillon

Yield per hectare: 43,8 hl

Tasting Notes: Pale yellow robe with light green reflects. Complex and elegant nose full of the toasty aromas of grilled bread and smoke. Beautiful acidity accentuated by the lively flavor of green apple balanced by the long finale of buttery oak.

Wine making process: Alcoholic and Malolactic fermentations on the fine lies in barrels which are rotated weekly using our OXoline system.

Ageing: In new French oak barrels for 5 months following fermentation.

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 Organic Conversion.

Harvest: Mechanical

Date of Bottling: 15.05.2020

Alcohol by Volume: 13.5%

Number of Bottles Produced: 1,775



Frank & Riki CAMPBELL

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

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BOIS DE SANGLIER BERGERAC

WOODS OF THE WILD BOAR

BLANC SEC 2020



Vintage: 2020

Name of Protected Region of Origin: Bergerac Blanc Sec

Description of Soil and Parcels of Vines: Parcel Mornac, Sémillon vines planted in 2003 on a mesa of limestone and clay. Parcel Chemin, Sauvignon Blanc vines planted in 2000, and Parcel Ruine, also Sauvignon Blanc vines, planted in 2002.

Varietals: 78% Sauvignon Blanc, 22% Sémillon

Yield per hectare: 31 hl

Tasting Notes: Pale yellow robe with light green reflects. Complex and elegant nose full of the toasty aromas of grilled bread and smoke. Beautiful acidity accentuated by the lively flavor of green apple balanced by the long finale of buttery oak.

Wine making process: Alcoholic and Malolactic fermentations on the fine lies in barrels which are rotated weekly using our OXoline system.

Aging: In new French oak barrels for 5 months following fermentation.

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

Harvest: Mechanical

Date of Bottling: 04.05.2021

Alcohol by Volume: 12.5%

Number of Bottles Produced: 2 592

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