

CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997



LE MARCASSIN ROSE

THE LITTLE PINK WILD BOAR

BERGERAC ROSÉ 2019

Vintage: 2019

Name of the Protected Region of Origin: Bergerac Rosé

Description of Soil and Parcels of Vines: Combination of 4 parcels, the majority of which are planted on a gentle slope of limestone and clay facing the west.

Varietals: Cabernet Franc 71%, Merlot 21% et Cabernet Sauvignon 8%

Yield per Hectare: 45 hl

Tasting Notes: Beautiful pale pink color gives a hint of the floral notes of rosewater and orange blossoms found inside. The bright acidity of pink grapefruit is balanced with the depth of the original red grapes used to produce this dry and lively wine. Not always easy to make, this rosé will impress you with its complexity.

Wine making process: The Cabernet Franc was destemmed and crushed directly into the press where the juice was left on the skins for less than 2 hours and sent directly into stainless steel vats. The Merlot and Cabernet Sauvignon were small amounts left from their elaboration into some of our red which were left on their skins for 48 hours. All were fermented in a stainless steel vat together at a very low temperature to concentrate the fruit flavors of these three varietals.

Aging: Nine 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: 23.07.2020

Alcohol by Volume: 12%

Number of Bottles Produced: 5,750

Frank & Riki CAMPBELL

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BERGERAC ROSÉ 2020

Vintage: 2020

Name of the Protected Region of Origin: Bergerac Rosé

Description of Soil and Parcels of Vines: One parcel of Cabernet Sauvignon planted in 2015 on a high plateau of limestone and clay.

Varietals: 100% Cabernet Sauvignon

Yield per Hectare: 31.3hl

Tasting Notes: Beautiful pale pink color gives a hint of the fruity notes of white peaches and strawberries inside. Extraordinarily complex in the nose for this style of wine, this dry rosé is creamy and round in the mouth balanced with a lively freshness.

Wine making process: The Cabernet Sauvignon was destemmed and crushed directly into the press where the juice was left on the skins for 1 hour 40 minutes and sent directly into stainless steel vats. The fermentation temperature was kept very low to conserve as much fruit flavor as possible.

Aging: Nine months in stainless steel vats

Ecological Method: The vineyard is 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

Bottling Date: 04.05.2021

Alcohol by Volume: 13.2%

Number of Bottles Produced: 4 113



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