

CHATEAU DE FAYOLLE

VINS FINS DE SAUSSIGNAC & BERGERAC
DEPUIS 1997

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.

Harvest: Mechanical

Bottling Date: 15.05.2020

Alcohol by Volume: 13%

Number of Bottles Produced: 24,800



Frank & Riki CAMPBELL

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