

CHATEAU DE FAYOLLE
DRY WHITE
BERGERAC BLANC SEC 2024



Vintage : 2024

Name of Protected Region of Origin : Bergerac Blanc Sec

Description of soil and Parcels of Vines : 3 parcels of Sauvignon blanc, planted in 2000, 2002 and 2013, all on a gentle, rocky slope of limestone and clay.

Varietal : Sauvignon Blanc 100%

Yield per hectare: 29 hl

Tasting Notes : Pale yellow colour with light green reflections. Complex nose with a fruity and floral notes, especially that of acacia blossoms. Upon tasting, one will be seduced by the flavour of pear. This wine has a fresh and lively acidity and the flavours linger long in the mouth.

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 : Organic wine. 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 : 07.04.2025

Number of Bottles Produced : 8,854

Medal : Silver Medal Concours de Bergerac et Duras 2025