

CHÂTEAU DE FAYOLLE
SAUSSIGNAC VIN LIQUEUREUX 2022

(SAUSSIGNAC SWEET WHITE WINE)



Vintage : 2022

Name of Protected Region of Origin: Saussignac

Description of Soil and Parcel of Vines: Parcel « Mornac », vines planted in 2003 on a mesa of limestone and clay.

Varietal: Sémillon Blanc, botrytized

Yield per hectare: 13 hl

Tasting Notes: Yellow gold in colour with an impressive viscosity. Fruity on the nose and full of the aromas of peach and apricot jam. Round and buttery in the mouth, this wine is made by very few people in the world, immediately recalled the quince paste delicacy made by the grandmother of the Cellar Maker, Christian. The natural sweetness is in perfect balance with a lively acidity. This wine can be kept for 15 years or even longer.

Method of Fabrication : Fermentation on the fine lies in barrels which are rotated weekly using our OXOline system.

Aging: In French oak barrels for 8 months.

Ecological Method: Certified organic wine. All weeding between the vines is mechanical. The organic system of sexual confusion is used to combat grape moth.

Harvest: By hand over successive sortings very late in the fall once the grapes are overripe and completely botrytized.

Date of Bottling: 23.07.2023

Alcohol by Volume: 13%

Residual sugars : 99 g/l

Number of Bottles Produced: 1,330 at 500ml and 200 at 750ml