

CHATEAU DE FAYOLLE
BERGERAC ROUGE 2020



Vintage: 2020

Name of Protected Region of Origin: Bergerac Rouge

Description of Soil and Parcels of Vines: Two parcels of Merlot, planted in 2000 and 2014, which are on a south-facing gentle slope of limestone and clay, plus one parcel of Cabernet Franc which was planted in 2005 on a west-facing pronounced slope of limestone and clay.

Varietals: Merlot 95% and Cabernet Franc 5%

Yield per hectare: 38.8 hl

Tasting Notes: Classic ruby red with brilliant reflections to light. Spicy and fruity nose with the aromas of licorice, red currants, and red cherries. This light and lively everyday red wine, so typical of Bergerac wines, exhibits a strong structure and a fresh acidity.

Wine Making Process: Alcoholic fermentation in temperature controlled stainless steel vats for one week at 25C. Cold pre-fermentation maceration, followed by 10 additional days on the lees in full vats. Malolactic fermentation in stainless at 20C in stainless steel.

Aging: In full 97hl 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

Date of Bottling : 21.06.2022

Alcohol by Volume : 15.5 %

Numbers of bottles produced : 6 289

Silver Medal Concours de Vins de Bergerac et Duras 2022