

CHATEAU DE FAYOLLE BERGERAC ROUGE 2022



Vintage: 2022

Name of Protected Region of Origin: Bergerac Rouge

Description of Soil and Parcels of Vines: One parcel of Cabernet Sauvignon planted in 2015, two parcels of Merlot, planted in 2000 and 2014, all of which are south-facing gentle slope of limestone and clay; the parcel Moulin of Cabernet Franc in 2005 on a west facing pronounced slope of limestone and clay and finally one parcel of Malbec planted in 2019.

Varietals: Malbec 38%, Cabernet Franc 38%, Merlot 23%, and Cabernet Sauvignon 1%.

Yield per hectare: 25.1 hl

Tasting Notes: Classic ruby red with brilliant reflections to light. Elegant and fruity nose brimming with aromas of raspberries and chocolate. 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 Certified Organic wine. All weeding between the vines is mechanical. The organic system of sexual confusion is used to combat grapevine moth.

Harvest: Mechanical

Date of Bottling : 18.07.2024

Alcohol by Volume : 14%

Numbers of bottles produced : 8 598

Gold Medal Berlin Wine Trophy 2024