

CHÂTEAU DE FAYOLLE
SAUSSIGNAC VIN LIQUOREUX 2023

(SAUSSIGNAC SWEET WHITE WINE)



Vintage : 2023

Name of Protected Region of Origin: Saussignac

Description of Soil and Parcel of Vines: Parcel « Mornac », 12 rows of vines planted in 2003 on a mesa of limestone and clay.

Varietal: Sémillon Blanc, botrytized

Yield per hectare: 30.3 hl

Tasting Notes: Yellow gold in colour with an impressive viscosity. Fruity on the nose and full of the aromas of peach and grilled pineapple. A true paradise in the mouth, this wine made in very small quantities, is redolent with the flavour of a tangy orange jam. 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 or OXoline system.

Aging: In French oak barrels for 8 months.

Ecological Method: Made without herbicides or man-made pesticides. Certified organic wine. All weeding between the vines is mechanical. The organic system of sexual confusion is used to combat grapevine moth.

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

Date of Bottling: 01.08.2024 under heated conditions

Alcohol by Volume: 12.5 %

Residual sugars : 76 g/l

Number of Bottles Produced: 1,325 at 500ml and 304 at 750ml