

SECRET DE BIAC 2007



Biac

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TECHNICAL SHEET



TASTING NOTES

November 2009

Colour: Warm sunny gold.

Nose: Gingerbread (with cinnamon), apricot jam, apple crumble.

Palate: Smooth, round start, slightly oaky. Great vivacity on the finish with a dominance of dried apricots.

Elegant and well balanced flavours.

STATS

Harvesting dates: 12 September; 7, 15, 22 October

Alcohol content: 12%

Residual sugar: 99gr/l

Ageing: 14 months in French oak barrels

Weather: Cold and wet summer. Sublime September.
(Duclot NYC)

BLEND

