

# FÉLIX DE BIAC 2014



biac

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## TECHNICAL SHEET



### TASTING NOTES

December 2016 (Patrick Léon)

**Colour:** Lovely vivid young colour, lively and fresh with red cherry nuances.

**Nose:** The bouquet is very expressive and reveals a well ripened red fruit intensity such as raspberries, cherries but also flowers of the carnation and Reseda variety. After aeration in the glass, the bouquet becomes more complex and the young fruit gives way to oriental spices and grey pepper. Good length.

**Palate:** On the palate the wine is in total harmony with the bouquet: fresh, supple and round with notes of almond type fruits. The first impression is very pleasant, well rounded and flowing, no hints of acidity: lovely harmony dominated by freshness of the fruit. Good length on the palate for this very pleasant wine: more of a seductive "fruit wine" than a "tannic and imposing" wine.

An excellent and very pleasurable bottle.

### STATS

**Blend:** 58 % Merlot – 40% Cabernet Sauvignon – 2% Cabernet Franc

**Harvesting dates:** Merlot october 6, 7, 8  
Cabernet Franc: october 8  
Cabernet Sauvignon: october 17, 18  
Petit Verdot: october 17

**Ageing:** 16 months in barrels

**Alcohol content:** 13.5%

**Weather:** Mild and wet winter, mild spring, wet and stormy summer followed by the hottest and longest indian summer in 100 years!

### BLEND

