



SECRET DE CHATEAU BIAC 2015

TECHNICAL SHEET

TASTING NOTES

November 2021 (Christine Sourdes)

Colour Golden yellow, clear and bright

Nose Orange marmalade, ripe mango, a touch of spices: cinnamon, nutmeg and white pepper

Palate Silky and generous with a dry apricot flavour and a spicy finale; a touch of wood still present which needs to age to mellow the spicy notes; much finesse, elegance, complexity and a vibrant freshness.

STATS

Blend	Sémillon 94% - Sauvignon Blanc 6%
Surface area	1.40 hectares
Soil overview	Sémillon Clay with high density gravel at top of the hill, silty clay with high density gravel at bottom of slope. Sauvignon Blanc Silt and sand with high density gravel
Vine density	5 260 vines / hectare for the Sémillon 9 090 vines / hectare for the Sauvignon Blanc
Pruning	Côt
Harvesting dates	Sémillon 21 september 2015, 2,10 and 17 october 2015; and 9 november 2015 Sauvignon Blanc 9 november 2015
Ageing	16 months in barrels
Residual sugar	114 gr/liter
Acidity	3.57
Alcohol content	13.5%

BLEND

6% Sauvignon blanc

94% Sémillon