



# FÉLICIE DE BIAC 2019



## TASTING NOTES

June 4 2022 (Christine Sourdes)

**Color** Pale, striking and cristal clear yellow

**Nose** Lime, acacia flowers and other floral tones with a slight subtle hint of gingerbread (emanating from the wooden barrel)

**In the mouth** Rounded, lovely volume, Comice pear aromas and lemon zest which translate very delicately a Sauvignon Blanc picked at its optimal maturity.

**The end** little acidity, nice length in the mouth with an emphasis on softness and fruit. A very fresh wine to pair with very elaborate dishes.

## STATS

- Blend** 86% Sauvignon blanc – 14% Sémillons
- Soil overview** **Sémillons** lower part of the plot only: sand, silt and clay on high density gravel  
**Sauvignon blanc** clay & limestone
- Vine density** 5 260 vines /hectare for the Sémillons  
9 090 vines /hectare for the Sauvignons Blancs
- Pruning** Semillons Côt  
Sauvignon Blanc Guyot Double Poussard
- Harvest dates** Sauvignons Blancs 09 & 16 September 2019  
Sémillons 20 September 2019
- Vinification & Ageing** Batonnage on the lees  
7 months in new French oak barrels
- Degré d'alcool** 13%

## BLEND

14% Sémillons

86% Sauvignon  
Blanc