



FÉLICIE DE BIAC 2020



TASTING NOTES

June 4 2022 (Christine Sourdes)

Color Very pale but shiny and cristal clear yellow

Nose Mineral, somewhat clayey, translating this unique terroir bathing in the sun (South West), brushed by the mists of the Garonne. After a swirl, the Sauvignon Blanc fresh and vivacious aromas fill the glass. Little by little, spicy notes follow the fruity aromas of this still very young wine.

In the mouth One can taste minty notes, a consequence of the vintage cooler nights. Vivacity and dynamism come through at the end.

In the end A lovely fruity complexity lingers on and is a perfect match for tasting this wine as an aperitif paired with delicate canapés.

STATS

Blend	72% Sauvignon blanc – 28% Sémillon
Soil overview	Sémillon 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	Sémillon Côt Sauvignon Blanc Guyot Double Poussard
Harvest dates	Sémillon 03 & 10 September 2020 Sauvignon Blanc 11 September 2020
Vinification & Ageing	Batonnage on the lees 7 months in new French oak barrels
Degré d'alcool	13%

BLENDS

28% Sémillon

72% Sauvignon
Blanc