



SECRET DE CHATEAU BIAC 2017

TECHNICAL SHEET

TASTING NOTES

November 2021 (Christine Sourdes)

Colour Golden yellow, clear and bright

Nose Very fruity with strong aromas of pear and refreshing pineapple.

Palate Strong complexity of ripe mangoes and fruit aromas elegantly rounded by well integrated spicy notes.

A very fine wine, fresh, powerful and long in the mouth.

STATS

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| Blend | Sémillon 100% |
| 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 23, 26, 29 September 2017 |
| Ageing | 16 months in new french oak barrels |
| Residual sugar | 124 gr/liter |
| Acidity | 4.52 |
| Alcohol content | 13% |

BLEND

100% Sémillon