

CHÂTEAU BIAC 2019

TECHNICAL SHEET

TASTING NOTES

4 February 2024 (Bertrand Léon)

Nose Very pure, neat, mostly spicy and fruity aromas.Fresh, persistent aromas of ripe fruit. These aromas of dark fruits are the sign of truly beautiful and optimal ripeness.

Palate From the first tasting moment, one can sense a fine and soft wine, almost as delicate as lace. The wine then develops progressively in the mouth. Biac 2019 distinguishes itself by showing great length. The very silky and fluid tannins contribute to give a perfect balance to this wine. The end comes back full circle to the olfactory first impression: freshness and fruit.

STATS

Blend	33% Cabernet Sauvignon – 31% Cabernet Franc 31% Merlot – 5% Petit Verdot
Soil overview	**Merlot** Silt and clay with a chalk sub soil and medium density gravel
	Cabernet Sauvignon High density gravel with sub soil of silt and clay
	Cabernet Franc Clay and chalk with on a clay-chalk sub soil
	Petit Verdot Clay with silt and sand
Vine density	9 100 vines / hectare (young vines) 5 000 vines / hectare (old vines)
Pruning	Guyot double
Harvesting dates	**Merlot** 30 September, 2,3 4 October 2019 **Cabernet Franc** 8 October 2019 **Cabernet Sauvignon** 11 October 2019 **Petit Verdot** 14 October 2019
Ageing	16 months in barrels
Alcohol content	14,5%

BLEND

