

FÉLICIE DE BIAC 2023

TASTING NOTES

January 20, 2025 (Christine Sourdes)

Color bright with a light yellow glimmer

Nose very intense and powerful ; a blend of acacia flowers , spices such as Bourbon vanilla, preserved lemons and a hint of liquorice. The barrels have enhanced this wine with a subtle warmth and the lasting aromas of aniseed, fennel and preserved ginger.

Palate Full, lively and complex. Lovely length thanks to the presence of a well managed acidity. The aromas are neat and elegant. This wine will age well in view of its elegance and can certainly be served during a gourmet meal.

STATS

Blend	64% Sauvignon blanc – 36% Sémillon
Soil overview	**Sémillon** grapes picked from the 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	**Semillon** Côt **Sauvignon Blanc** Guyot Double Poussard
Harvest dates	**Sauvignon Blanc** 1 September 2023 **Sémillon** 31 August, 7 & 8 September 2023
Vinification & Ageing	Racking on the lees 7 months in new French oak barrels
Alcohol content	12,5%

BLENDS

