

# Ch La Freynelle Bordeaux Cabernet Sauvignon

## THE FACTS

**COUNTRY:** France

**REGION:** Bordeaux

**APPELLATION:** Bordeaux

**CEPAGE:** 100% Cabernet Sauvignon

**WINEMAKING:** Grapes harvested at full maturity and destemmed. Grapes lightly crushed and then fermented at 25°C in temperature controlled stainless steel tanks. Maceration for 15-25 days depending on the parcel and vintage. The must is pumped over the cap twice daily. Aged one year with French oak. Regular soutirage to bring oxygen to the wine to enhance the marriage between the wood tannins and the grape tannins.

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** Aged one year with French oak.

**ANNUAL PRODUCTION:** 1500 cases

## THE STORY

Château La Freynelle is a 75 hectare estate in the village of Daignac, in the heart of the Entre-Deux-Mers region of Bordeaux. In 1789, Jean Barthe settled in the Entre-Deux-Mers region of Bordeaux and planted his first vines. For seven generations, Chateau La Freynelle was passed on from father to son. In 1990, Véronique Barthe, the first daughter born into the family since the French Revolution, inherited the family domain.

## THE ADJECTIVES

**OVERALL:** harmonious and well-balanced

**AROMAS / FLAVORS:** notes of red fruit, spices, vanilla redcurrant in particular, and flowers

**MOUHFEEL:** a fine bitter-free juice

## THE SELLING POINTS

Suave, harmonious and well-balanced 100% cabernet sauvignon

**SUSTAINABILITY:** Certified Sustainable

**PAIRINGS:** meat, poultry, cheese

