

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

MOUTHFEEL: a fine bitter-free juice

THE SELLING POINTS

Suave, harmonious and well-balanced 100% cabernet sauvignon

SUSTAINABILITY: Certified Sustainable

PAIRINGS: meat, poultry, cheese

