

Ch La Freynelle Bordeaux Rouge

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Bordeaux

CEPAGE: 60% Merlot, 40% Cabernet Sauvignon

WINEMAKING: Grapes harvested at full maturity and destemmed. Vinification by parcel. 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 in stainless steel tanks with regular rackings to remove sediments, soften tannins, and enhance aromatic qualities. 30,000 cases produced annually.

ALCOHOL BY VOLUME: 13.5%

AGING: Aged one year in stainless steel tanks with regular rackings

ANNUAL PRODUCTION: 30000 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: seductive fruit

AROMAS / FLAVORS: red and black berries, floral dimension

MOUThFEEL: Tender mouth, polished tannins.

THE SELLING POINTS

versatile, easy to drink wine.

SUSTAINABILITY: Certified Sustainable

PAIRINGS: pasta, pizza, chicken, veal, pork, or beef dishes

