



#### TECHNICAL SHEET

Owner  
Véronique Barthe

Oenologist  
Stéphane Toutoundji

Soil  
clay and limestone

Land  
25 hectares

Density  
4000 trees / ha

Grapes  
60% Sauvignon,  
20 % Semillon,  
20 % Muscadelle

Average age of vines  
20 years

Average production  
10 000 cases

## “White wines that we love”

It is impossible to know the wines of Château La Freynelle without discovering Bordeaux Blanc. One of its main productions, La Freynelle's white wine now represents about 25% of the vineyard. The wines benefit from excellent winemaking techniques and the most innovative farming techniques.

#### > Method of culture:

Responsible, no systematic fertilization, pest control at minimal dose.

#### > Vinification and aging:

Mechanical harvest. Maceration for Sauvignon Blanc and Muscadelle. Slow pneumatic pressing. Fermentation in temperature controlled stainless steel vats at low temperatures. Maturing on fine lees until bottling, protein stabilization and tartaric acid.

#### > Serving tips:

Keeping potential of up to 2 years. Temperature between 10 and 12° C.  
To drink as an aperitive, on sea shells, fish but also on poultry and pork and goat cheese.

#### PRESS AND MEDALS

##### > 2017

- Gold Medal in the Competition in Los Angeles 2018
- Appellation Ambassador - Selection CIVB 2018

##### > 2018

- Gold Medal in the Competition Bordeaux 2019
- Gold Medal Wine Competition Paris 2019
- Gold Medal in the Competition in Los Angeles 2019
- Silver Medal Sauvignon World Competition 2019
- Silver Medal in the Competition of independent winegrowers 2019

##### > 2019

- Gold Medal Wine Competition Paris 2020
- Gold Medal in the Competition of independent winegrowers 2020
- 1 star Guide Hachette des Vins 2021
- Appellation Ambassador - Selection CIVB 2020



#### TASTING NOTES

Beautiful pale gold color with green tints, Château La Freynelle has a very good aromatic expression marked by freshness and the finesse of the Sauvignon (lemon, grapefruit) and the delicacy of Muscadelle (white flowers: acacia, honeysuckle). In the mouth, Semillon brings a little more roundness and length in a finale that is tasty and charming.

The soil and the expertise of the entire team of Château La Freynelle fully expressed in this elegant white wine and refined.

#### CAPACITY AND PACKAGING

**Cap:** DIAM technical cork or screw cap  
**Bottle:** Bordeaux Eco-Friendly green and clear bottle  
**Carton:** 6 bottles laid horizontally or 12 bottles standing



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