



#### TECHNICAL SHEET

Owner  
Véronique Barthe

Oenologist  
Stéphane Toutoundji

Soil  
clay and limestone

Land  
7 hectares

Density  
4000 trees / ha

Grapes  
100% Cabernet  
Sauvignon

Average age of vines  
20 years

Average production  
3500 cases

## "Our fruity Claret"

Bordeaux Claret, heir to the french Claret, the first wine produced in the Bordeaux region, perpetuates the tradition of light red wines of the 18th century. Intense aromas of red fruits are characterized by a hint of tannin for a meatier and more structured Claret.

#### > Method of culture:

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

#### > Vinification and aging:

Grape harvest at optimum aromatic maturity. The grapes are crushed, de-stemmed and then tanked. After 24 to 48 hours depending on maceration, the juice is already colored by the grape skin. The tank is «bleeding»: 10% of fermented juice in stainless steel tanks at low temperature is removed. The rest of the tank and will be vinified and concentrated to obtain the Château Freynelle Bordeaux Rouge. Maturing on fine lees until bottling. Tartaric and protein stabilization.

#### > Serving tips:

Keeping potential of 2 years.

Temperature between 9 and 12 ° C.

It is pleasant to drink with salads, cold meats but also with BBQ, Italian and Asian dishes.

#### PRESSE ET MÉDAILLES

##### > 2016

• Top 6 best Bordeaux winner 2016 / Bordeaux wine Oscar

##### > 2017

• Top 6 best Bordeaux winner 2017 / Bordeaux wine Oscar

• Appellation Ambassador - Selection CIVB 2018

##### > 2018

• Silver Medal in the Competition in Los Angeles 2019

• Silver Medal in the Competition of independent winegrowers 2019



#### TASTING NOTES

This wine has a strong pink color. It has a fruity nose (red fruits such as raspberry and strawberry) with sour notes. With supple attack, the mouth is round and fleshy. Freshness leaves a pleasant long aftertaste. The soil and the expertise of the entire team of Château La Freynelle fully expressed in this elegant and fruity wine Claret.

#### CAPACITY AND PACKAGING

**Cap:** DIAM technical cork or screw cap

**Bottle:** Bordeaux Eco-Friendly clear bottle

**Carton:** 6 bottles laid horizontally or 12 bottles standing



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THE OTHERS WINES FROM CHATEAU LA FREYNELLE : BORDEAUX ROUGE, CABERNET SAUVIGNON, BLANC, ROSÉ, ÉMOTION.