



ÉMOTION

Château
LA FREYNELLE

GRAND VIN DE BORDEAUX

Véronique Barthe, vigneronne 



TECHNICAL SHEET

Owner
Véronique Barthe

Oenologist
Stéphane Toutoundji

Terroir
Clay and limestone

Superficie
2 Hectares

Density
4000 vines per
hectare

Grapes varieties
70 % Merlot
30 % Cabernet
Sauvignon

Average age
of the vines
20 years old

Average production
800 cases

“A wine rich in emotions”

“We all have the emotions that we deserve” (André Suarés). Surprise, desire, enthusiasm, zest for life, passion, tenderness, kindness, such are the emotions that we would like to share with you in this wine, but above all...pleasure.

> Vineyard management:

Use of reasoned methods. No systematic use of fertilisers, grassing over, minimum treatments, single guyot pruning.

> Winemaking and ageing:

The grapes are mechanically harvested at optimum aromatic maturity. They are then crushed and destemmed before being put into vats. Fermentation takes place in thermoregulated stainless steel vats, at around 25°C. Length of maceration (between 15 and 25 days) is decided according to the vintage and the potential of each parcel. Tasting is the only arbiter. The wines are matured in new French oak barrels for 18 months for a perfect marriage between the tannins of the grape and the barrel.

> Serving:

Powerful, but balanced, this wine with its intense red fruit aromas and rich, smooth palate can be enjoyed whilst young but also appreciated after several years ageing. It will perfectly complement poultry dishes, red meats and a variety of cheeses. Serve at around 19 °C.

PRESS AND MEDALS

> 2016

• Silver Medal in the World competition in Bruxelles 2019

> 2018

• Wine Enthusiast : 91/100



TASTING NOTES

'Emotion' from Château La Freynelle is a darkly gleaming garnet red suffused with violet highlights. The nose is extremely expressive with perfectly ripe red and black fruit and spicy, vanilla notes. The palate is smooth and harmonious, offering an intense sensation of ripe fruit and soft tannins. The terroir and the skills of the team at Château La Freynelle find their full expression in this red wine that abounds in emotion...

CAPACITY AND CONDITIONING

Cork: DIAM technical cork marked with the vintage
Bottle: Bordeaux Eco-Friendly green tint tradition
Carton: 6 bottles laid horizontally or 12 bottles standing



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LES AUTRES VINS DU CHÂTEAU LA FREYNELLE : BORDEAUX ROUGE, BLANC, CABERNET SAUVIGNON, CLAIRET, ROSÉ.