



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
2 000 cases

“Our fruity rosés”

Like it's Claret big brother, the La Freynelle Rosé is made from one single grape varietal, Cabernet Sauvignon. Vinified like a white wine, the Rosé has fruity aromas. The freshness and elegance of this wine makes it the perfect aperitif.

> Method of culture:

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

> Vinification and aging:

The grapes are harvested at full maturity. They are then destemmed and crushed before passing directly to pressing. The selected juice is then vinified as a white wine: settling of the must, low temperature stabulation, addition of yeast, and temperature control.

> 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.

PRESS AND MEDALS

> 2017

- Gold Medal in the Competition of independent winegrowers 2018
- Gold Medal in the Competition in Los Angeles 2018
- Gold Medal Wine Competition Paris 2018
- Top 6 best Bordeaux winner 2016 / Bordeaux wine Oscar
- Silver Medal in the Competition Bordeaux 2017

> 2018

- Gold Medal in the Competition in Los Angeles 2019
- Silver Medal in the Competition of independent winegrowers 2019

> 2019

- Gold Medal Wine Competition Paris 2020



TASTING NOTES

Sparkling silver glints highlight the pale rose color. An intense and aromatic nose on which you can find notes of red fruits and citrus. Wonderful elegance in the mouth. It is a wine that finds a perfect balance of freshness and fruitiness and the harmonization of strength and delicacy. It is the ideal wine as an aperitif with a plate of charcuterie, pizza, BBQ or seafood.

CAPACITY AND PACKAGING

Cap: screw cap
Bottle: Bordeaux Eco-Friendly clear bottle
Carton: 6 bottles laid horizontally or 12 bottles standing



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