

# CHATEAU LA FREYNELLE CABERNET SAUVIGNON 2016

## Appellation Bordeaux Rouge

### ~ Background ~

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, Château La Freynelle was passed on from father to son. In 1992, Véronique Barthe, the first daughter born into the family since the French Revolution, inherited the family domain. Only 22 years old when she took over management of the estate, Véronique has used her vast expertise acquired during the past 26 years to perfect Château La Freynelle. To take her wines to the highest level possible, Véronique has been working closely for the past 4 years with the star consultant enologist Stéphane Toutoundji on her agricultural practices and vinification. Today, Château La Freynelle's wines have a finesse and quality that makes it one of the top 5 Bordeaux wines produced in the Entre-Deux-Mers regions in its price category.

**Château La Freynelle 100% Cabernet Sauvignon** is unique because it is the only 100% Cabernet Sauvignon wine from Bordeaux. Cabernet Sauvignon is a world-renowned grape varietal, which provides structure and body to the finest wines of the prestigious classified growths of Bordeaux. However, Bordeaux is famous for its "meritage blends" and not single varietal wines. But the estate has a parcel of exceptional clay and limestone soil that is perfect for Cabernet Sauvignon and that gives this wine its unique and complex personality. Aquitaine Wine launched the Cabernet Sauvignon in 2018 with the 2015 vintage.



Véronique Barthe, Owner & Winemaker



Stéphane Toutoundji, Consultant

### ~ Viticulture ~

- 5 hectares for production of this wine.
- Clay-limestone soils.
- Planted with **100% Cabernet Sauvignon**.
- Density of 4,000 vines per hectare.
- Average age of vines is 20 years.
- Yield is 55 hectoliters per hectare.
- Single Guyot pruning.
- Debudding and leaf thinning; green harvest when necessary.



### ~ Winemaking ~

- Grapes harvested at full maturity and destemmed.
- 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 with French oak. Regular soutirage to bring oxygen to the wine to enhance the marriage between the wood tannins and the grape tannins.
- 1,500 cases produced annually.

### ~ Tasting Notes ~

Brilliant garnet color with purple reflections. Intensely expressive nose of blackcurrants, blackberries, spices and vanilla. Rich and powerful in the mouth with red fruit flavors and harmonious and silky smooth tannins. This very elegant and approachable wine can be paired with pasta, poultry, all red meat dishes and cheese. Serve at 18-20°C.



## WINE ENTHUSIAST 90 POINTS

**90 points (2016).** This wine is ripe and full of fruit. Tannins come through strongly giving the wine good structure and good potential. Concentrated, the wine will develop well.