

CHATEAU LA FREYNELLE 2017

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, Chateau 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 personal feminine touch and vast expertise acquired during the past 26 years to perfect Chateau 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, Chateau La Freynelle is one of the top and highly acclaimed award winning estates from Entre-Deux-Mers.

La Freynelle's wines have a finesse and quality that arguably surpasses its neighbor Chateau Bonnet, owned by the Lurton Family. It is today one of the top 5 Bordeaux wines produced in the Entre-Deux-Mers regions in its price category. Aquitaine Wine launched La Freynelle in the USA market in 2000, and it is now available in 47 states of the USA.



Véronique Barthe, Owner & Wine-



Stéphane Toutoundji, Consultant



~ Viticulture ~

- 43 hectares for production of this red blend.
- Clay-limestone soils.
- Planted with **70% Merlot & 30% 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.

~ Tasting Notes ~

Brilliant garnet color with purple reflections. Intensely expressive nose of red berry fruits and spices. Harmonious and balanced on the palate, with ripe raspberry and cherry flavors and silky smooth tannins. The Merlot gives richness to the wine, while the Cabernet Sauvignon contributes backbone and body. This very approachable wine can be paired with pasta, poultry, all red meat dishes and cheese.

WINE ENTHUSIAST
MAGAZINE

BEST BUY

87 Points. This soft, lightly toasty wine is smooth and ready to drink. Dusty tannins are well integrated into the black-currant fruits and acidity, giving a rich wine. The estate has been owned by the Barthe family since 1789. - Roger Voss.

89 Points. Justifiably winning the Médaille d'Argent at the Concours des vins à Paris for this vintage, I cannot but add praise and mention how well the smooth ripeness of the 70% Merlot is balanced by the more structured but also suave Cabernet Sauvignon tannins. Although I prefer the 2015, this vintage also merits your attention! Crafted by the talented Véronique Barthe. Drink Until 2023.

~ Winemaking ~

- Grapes harvested at full maturity and destemmed.
- Vinification by parcel.
- 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 in stainless steel tanks with regular rackings to remove sediments, soften tannins, and enhance aromatic qualities.
- 30,000 cases produced annually.



~ Ecology ~

- Sustainable farming of vineyards since 2000.
- Never used insecticides on the estate.
- Grass growing between the vines.
- 50% reduction in phyto-sanitary products used in the vineyard since 2000.
- Recycling of all water used in the vineyard and cellars to maintain a balanced ecosystem.

Decanter

AQUITAINE
WINE COMPANY

