



Véronique Barthe
Owner & Winemaker

CHATEAU LA FREYNELLE 2022 AOP Bordeaux Rosé

— 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. The property is adjacent to the famous Château Bonnet owned by the Lurton family. It produces award-winning red, white, and rosé Bordeaux wines. La Freynelle's wines have a finesse and quality that surpasses that of its neighbors. It is one of the top Bordeaux available in its price category.

Veronique Barthe, the present owner of Château La Freynelle, inherited the estate at the age of 22. La Freynelle has been in the Barthe family since 1789, however Ms. Barthe is the first woman winemaker in 7 generations of family ownership. Ms. Barthe oversees the viticulture and vinification of the wine, and manages sales.

— Viticulture —

- Density of approximately 4,000 vines per hectare.
- Average age of vines is 25 years.
- Yield is 55 to 60 hectoliters per hectare.
- Chalky-clay soil.
- Single or double Guyot pruning depending on the strength of the vine and the density of the plantation.
- Aged at least one year in stainless steel tanks before bottling.

— Winemaking —

- **100% Cabernet Sauvignon**
- Grapes are picked at full maturity.
- They are destemmed then placed directly in the red wine vat and left to macerate for 12 to 18 hours depending on the richness of the harvest.
- The vats are bled, drawing 10% of the must in order to make the Clairet. The remaining must becomes the red wine.
- The selected must is then vinified in the same fashion as the white wine.
- Selected yeasts are added and the temperature is controlled throughout fermentation, stabilization, and clarification processes.

— Tasting Notes —

Pale pink color, nose of small berries, raspberry, strawberry, red currant. Tasty, greedy and fruity mouth, light, thirst-quenching and crunchy.

Redcurrant jam. Very fruity and crunchy mouthfeel, to be served with classic family cuisine, and not only in summer!

— Ecology —

- La Freynelle has never used insecticides on the property
- The property follows the standards of "Lutte Raisonnée" sustainable agricultural practices since 2000.
- 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.
- Debudding and leaf thinning; green harvest when necessary.

