



Véronique Barthe  
Owner & Winemaker

## CHATEAU LA FREYNELLE 2023 AOP Bordeaux Blanc

### — 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.

Chateau La Freynelle is today one of the top 5 Bordeaux wines from the Entre-Deux-Mers regions in its price category and garners international and domestic accolades every year. Aquitaine Wine launched La Freynelle in the USA market in 2000, and it is now available in 47 states of the USA.

### — Viticulture —

- 25 hectares of vineyards for white wine production.
- Clay-limestone soils.
- Vineyards are planted with **60% Sauvignon Blanc, 30% Semillon & 10% Muscadelle grapes.**
- Planted density of 4000 vines per hectare.
- Average age of vines 20 years.
- Yield of 55 hectoliters per hectare.
- Single Guyot pruning.
- Debudding and leaf thinning; green harvest when necessary.

### — Winemaking —

- Grapes are picked at full maturity and fully destemmed.
- Vinification by parcel.
- Skin maceration of the Sauvignon Blanc & Muscadelle.
- Slow and gentle vacuum pressing to preserve freshness of the fruit.
- Low temperature fermentation at 19°C in temperature controlled stainless steel tanks.
- Partial malolactic fermentation to soften the acidity give more body to the wine.
- 10,000 cases produced annually.

### — Tasting Notes —

Brilliant transparent yellow color with green highlights. Intensely aromatic nose of lemons, grapefruit and white peaches from the Sauvignon and honeysuckle and acacia flowers from the Muscadelle. The Semillon gives richness and roundness in the mouth. Crisp and fruity on the palate with a silky long finish. Serve chilled. This lovely dry white wine can be enjoyed alone or paired with seafood, pasta, chicken, veal and pork.

