# Ch La Freynelle Bordeaux Blanc

## THE FACTS

CC UNTRY: France REGION: Bordeaux

**AFPELLATION:** Bordeaux

CEPAGE: 60% Sauvignon Blanc, 30% Semillon, 10% Muscadelle

W NEMAKING: Wines fermented in Stainless Steel Tanks

ALCOHOL BY VOLUME: 13.0%

AN NUAL PRODUCTION: 10000 cases

#### THE STORY

Château La Freynelle is a 75 hectare estate in the village of Daignac, in the heart of the En re-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 1990, Véronique Barthe, the first daughter born into the family since the French Revolution, inherited the family domain.

# THE ADJECTIVES

**OVERALL**: aromatic and round

AFOMAS / FLAVORS: aromatic nose of lemons, grapefruit and white peaches from the

Sauvignon and honeysuckle and acacia

**MOUTHFEEL:** Crisp and fruity

## THE SELLING POINTS

Family-owned and female owner & winemaker, Veronique Barthe

SUSTAINABILITY: Certified Sustainable

PAIRINGS: seafood, pasta, chicken, veal and pork

