



## Chateau la Freynelle Rouge NV

### TASTING NOTES

Raspberries and cherries on the palate with a hint of fresh spearmint and a smooth, balanced, finish.

### FOOD PAIRING

Pairs well with BBQ, chicken, pasta dishes and pizza.

### VINEYARD & PRODUCTION INFO

Vineyard size:	197.5 acres
Soil composition:	Chalk, clay
Vines/acre:	1619
Yield/acre:	2.2 to 2.4 tons
Year vineyard planted:	1980 - 1985
First vintage of this wine:	1789
Bottles produced of this wine:	300000

### WINEMAKING & AGING

Varietal composition:	65% Merlot, 35% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5 - 8 days
Fermentation temperature:	86 °F
Length of maceration:	12 - 20 days days
Malolactic fermentation:	No
Type of aging container:	Stainless Steel tanks
Length of aging before bottling:	12 months

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### PRODUCER PROFILE

Estate owned by: Veronique Barthe  
Winemaker: Veronique Barthe  
Total acreage under vine: 33  
Estate founded: 1789  
Winery production: 500,000 Bottles  
Region: Bordeaux  
Country: France

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