

# Chateau la Freynelle Bordeaux Blanc NV

## TASTING NOTES

Citrus fruit on the palate with a drip dry finish.

## FOOD PAIRING

Pairs great with appetizers, shellfish (especially oysters), seafood and white meats.



## VINEYARD & PRODUCTION INFO

Vineyard name:	Bordeaux
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:	200000

## WINEMAKING & AGING

Varietal composition:	50% Sauvignon Blanc, 50% Semillon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5 - 8 days
Fermentation temperature:	66 °F
Length of maceration:	12 - 20 days days
Malolactic fermentation:	Yes
Type of aging container:	Stainless Steel tanks
Length of aging before bottling:	3 months

## 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

