



LA FREYNELLE

BORDEAUX BLANC



"After 7 generations of vinegrowers, Véronique Barthe, first girl of the family since the French Revolution, inherits in 1992 the family estate. She puts all her passion and energy to give it a new start adding her personal feminine touch to

this demanding challenge. The taking over seems to be ensured by now, since Pierrick, Manon, and Célia already share this passion for the vineyards!"

Bright, pale yellow, intense aromatic noise with a hint of exotic fruit. Very fruity, mellow, well-balanced and long in the mouth.



Vineyard area : 80 Hectares Soil type : Clay-limestone Grape varieties : 60% Sauvignon 20% Semilion 20% Muscadelle Average age of vines : 25 years Vineyard management : Traditional, pruning:single Guyot. Harvesting : The grapes are picked at full maturity and destemming of the harvest Wine making techniques : Traditional with a slow and gentle pressing. The temperature is maintained at around 19°C during fermentation. Ageing : Traditionnal Annual production : 120.000 bottles

Véronique Barthe /Château La Freynelle 9, Peyrefus 33420 Daignac, France Tel : +33.(0)5.57.84.55.90. Fax :+33(0)5.57.74.96.57 Port. : +33(0)6.09.73.29.04 Email : veronique@vbarthe.com www.vbarthe.com

