

# Château La Freynelle Blanc 2022

CSPC# 893297

750mlx12

13.0% alc./vol.

<b>Grape Variety</b>	60% Sauvignon Blanc, 30% Semillon, 10% Muscadelle
<b>Appellation</b>	Entre-Deux-Mers
<b>Classification</b>	A.O.C./A.O.P
<b>Website</b>	<a href="https://vbarthe.com/chateau-la-freynelle">https://vbarthe.com/chateau-la-freynelle</a>
<b>Sustainability</b>	Sustainable farming
<b>General Info</b>	<p>Chateau La Freynelle is a 75-hectare estate in the village of Daignac, in the heart of the Entre-Deux-Mers' region of Bordeaux. The property is adjacent to the famous Chateau Bonnet owned by the Lurton family. It produces award-winning red, white, and rosé Bordeaux wines. La Freynelle's wines have a finesse and quality that surpasses that of its neighbors. It is one of the top Bordeaux available in its price category.</p> <p>Veronique Barthe, the present owner of Chateau La Freynelle, inherited the estate at the age of 22. La Freynelle has been in the Barthe family since 1789, however Ms. Barthe is the first woman winemaker in 7 generations of family ownership. Ms. Barthe oversees the viticulture and vinification of the wine and manages sales. La Freynelle's wines have a finesse and quality that surpasses its neighbors. It is today one of the top Bordeaux available in its price category</p>
<b>Winemaker</b>	Veronique Barthe, owner. Stéphane Toutoundji, winemaker.
<b>Vintage</b>	<p>In 2022, we had the warmest May, June, July and August in at least the last 15 years. September was also warmer than average, while after a frosty start April was normal. At times it was crazily hot, with a series of summer heatwaves on and off from mid-June through to mid-September (Cap Ferret on the coast at 41.9°C in mid-June was one of the many temperature records broken last year). Thankfully for the vines, and for us, the summer nights remained relatively fresh.</p> <p>Likewise, every month from January to September, except June, saw less rain than the average and often much less – for example in the key ripening months of July, August and September. As for June, a 40°C heatwave on the 18th gave way to storms on the 20th. Typical of the unfair nature of growing vines, by the way, is that while the majority of vineyards were refreshed by these downpours with much needed water, others were struck by hail, with randomly calamitous results.</p> <p>The impact of a year of high temperatures and low rainfall would normally result in wines with high alcohol and low acidity: highs and lows all round. And yet the vineyards – especially the better placed ones, as you'd imagine – held up incredibly well despite the ongoing drought. So what we should see are wines that are indeed layered with ripe fruit, and may well be high in alcohol, yet the best will still be refreshing and in balance.</p>
<b>Vineyards</b>	<p>Formerly the main production of the Bordeaux vineyard, the white wines of La Freynelle today represent around 25% of the surface area of the vineyard and benefit from the most innovative winemaking and maturing techniques.</p> <ul style="list-style-type: none"><li>- 60% Sauvignon Blanc &amp; 20% Semillon &amp; 20% Muscadelle</li><li>- Planted density of 4000 vines per hectare.</li><li>- Average age of vines is 25 years.</li><li>- Yield of 55 hectoliters per hectare.</li><li>- Single or double Guyot (cane) pruning depending on the strength of the vine and planted density.</li><li>- Debudding and leaf thinning; green harvest when necessary.</li></ul>
<b>Harvest</b>	Mechanical harvest. Grapes are picked at full maturity.



<b>Vinification</b>	<p>Pellicular maceration for Sauvignon Blanc grape varieties and Muscadelle. Soft and slow pneumatic pressing. Fermentation in thermo-regulated stainless-steel vats at low temperatures. Aging on fine lees until bottling. bottle. Protein and tartaric stabilization.</p> <ul style="list-style-type: none"> <li>- 100% destemming.</li> <li>- Vinification by parcel.</li> <li>- Slow and gentle vacuum pressing to preserve freshness of the fruit.</li> <li>- Low temperature fermentation at 19 Celsius.</li> <li>- Partial malolactic fermentation to soften the acidity give more body to the wine.</li> <li>- Aged in stainless steel tanks and bottled early to maintain maximum fruit.</li> <li>- This is an award-winning wine and a Hachette guide selection</li> </ul>
<b>Tasting Notes</b>	Brilliant straw robe. Lovely Fruit nose of white peaches, citrus fruits, and beeswax. Elegant, charming palate with good fruit flavors and a smooth buttery finish. A lovely dry wine that is very refreshing.
<b>Winemaker's Notes</b>	With a beautiful pale gold presentation with green reflections, Château La Freynelle has a very good expression aromatic marked by the freshness and finesse of Sauvignon (lemon, grapefruit) and the delicacy of muscadelle (white flowers: acacia, honeysuckle). On the palate, the Sémillon brings a little more roundness and length in a tasty and charming finish. The terroir and the know-how of the entire Château La Freynelle team are fully expressed in this white wine elegant and refined
<b>Serve with</b>	Service temperature between 10 and 12°C. To be consumed as an aperitif, with seafood, and fish but also with white meats and certain cheeses (goat). Serve chilled with seafood, oysters, pasta, chicken, veal, and pork.
<b>Production</b>	10,000 cases
<b>Cellaring</b>	Drink now-2025
<b>Scores/Awards</b>	<p><b>88 points</b> - James Suckling, <a href="https://www.jamesSuckling.com">JamesSuckling.com</a> - May 2023</p> <p><b>89 points</b> - Wilfred Wong, <a href="https://www.wine.com">Wine.com</a> - May 2023</p>
<b>Reviews</b>	<p><i>"Aromas of white peaches, lemon zest, guava peel and orchid blossom. Supple and polished, medium-bodied with a creamy texture that interacts well with the vivid acidity. Crunchy with a medium finish. Sauvignon Blanc, semillon and muscadelle. Drink now."</i></p> <p>- JS, <a href="https://www.jamesSuckling.com">JamesSuckling.com</a></p> <p><i>"The 2022 Chateau La Freynelle Bordeaux Blanc is pleasing, friendly, and crisp. TASTING NOTES: This wine exhibits aromas and flavors of ripe apples, peach skin, and hints of dried herbs. Serve it with lightly-battered, pan-fried fillet of sole."</i></p> <p>- WW, <a href="https://www.wine.com">Wine.com</a></p>

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