

Château La Freynelle Blanc 2020

CSPC# 893297

750mlx12

13.0% alc./vol.

Grape Variety	60% Sauvignon Blanc, 30% Semillon, 10% Muscadelle
Appellation	Entre-Deux-Mers
Classification	A.O.C./A.O.P
Website	https://vbarthe.com/chateau-la-freynelle
Sustainability	Sustainable farming
General Info	<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>
Winemaker	Veronique Barthe, owner. Stéphane Toutoundji, winemaker.
Vintage	<p>The earliest vintage in the past ten years, 2020 began with a mild and rainy winter, favouring bud break three weeks early and an accelerated growth of the vegetation in the spring. The frost of March 27 damaged the buds and impacted the yields of the whites. While heavy rainfall marked the period between late May and early June, the particularly hot month of July was followed by a very dry month of August. The deep rooting of the vines, which are 40 years old on average, coupled with regular ploughing, have made it possible to fight against severe water stress. The lenient weather conditions at the end of August and the beginning of September allowed for the harvest of perfectly ripe grapes in good sanitary condition, 3 weeks in advance, which is a record in the history of the property.</p>
Vineyards	<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">- 60% Sauvignon Blanc & 20% Semillon & 20% Muscadelle- Planted density of 4000 vines per hectare.- Average age of vines is 25 years.- Yield of 55 hectoliters per hectare.- Single or double Guyot (cane) pruning depending on the strength of the vine and planted density.- Debudding and leaf thinning; green harvest when necessary.
Harvest	Mechanical harvest. Grapes are picked at full maturity.
Vinification	<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">- 100% destemming.- Vinification by parcel.- Slow and gentle vacuum pressing to preserve freshness of the fruit.- Low temperature fermentation at 19 Celsius.- Partial malolactic fermentation to soften the acidity give more body to the wine.- Aged in stainless steel tanks and bottled early to maintain maximum fruit.- This is an award-winning wine and a Hachette guide selection
Tasting Notes	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.



Winemaker's Notes 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

Serve with Aging potential of 2 years. 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.

Production 10,000 cases

Cellaring Drink now-2025

Scores/Awards **88 points** - James Suckling, [JamesSuckling.com](https://www.jamesuckling.com) - May 2023
89 points - Wilfred Wong, [Wine.com](https://www.wine.com) - May 2023

Reviews *"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."*
- JS, [JamesSuckling.com](https://www.jamesuckling.com)

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."
- WW, [Wine.com](https://www.wine.com)
