

CHÂTEAU FREYNEAU



" ORIGINE PAR FREYNEAU "
2020
Bordeaux Supérieur

100% MERLOT

Maulin Vineyard, Montussan, France

ORIGINE PAR FREYNEAU

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The idea of this cuvée is a return to the origins of Bordeaux winemaking.

A 100% Merlot cuvée, gently vinified without pumping over, in immersed marc in a quest for finesse.

The result is an explosion of fruit and freshness combined with supple tannins.

Soil : *The 35 years old vines are planted on a sandy-gravelly soil, on a hillside, which gives the berries their maturity.*

Vineyard area : 3,50ha.

Vine yield : 42hecto/hectare.

Winemaking : *The harvest is conducted at optimal maturity then we use a sorting table in the cellar and carry out the vinification under controlled temperature according to the progress of the fermentation. We realize a long maceration of 5 weeks to produce colored wines oriented on the aromas.*

In order to avoid any mechanical pumping over of the wine we use an air cushion (Wine-Donut®) which allows the marc to be immersed under pressure.

The wine is then aged in stainless steel tanks for a period of 18 months before being bottled.

Production : 20 000 Bottles

ALCOHOL 14 % BY VOL. 750 ML