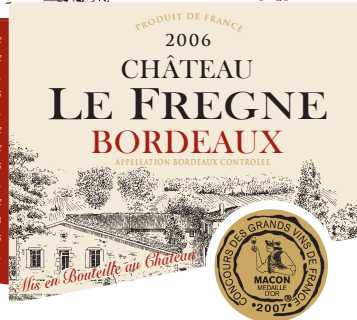




Ce joli vin à la robe rouge grenat dévoile un nez intense de confiture de fruits noirs, de myrtille et des notes poivrées, réglissées. La bouche est fraîche, ample et fraîche, avec une belle finale de petites baies noires et des notes minérales. Harmonieux, il accompagne idéalement un gigot d'agneau aux herbes ou des fromages de chèvre.



Gold Medal
Macon 2007

Château Le Fregne

BORDEAUX 2006



Tasting Notes

A lovely garnet-red wine with an intense black fruit jam and blueberry bouquet and touches of pepper and liquorice. The impression on the palate is flavoursome, full and fresh, with a lovely berry and mineral finish.

Owner:

Serge Rizzeto

Location:

Castelviél

Type of Soil:

Clay-limestone

Grape Varieties:

70% Merlot, 30% Cabernet Sauvignon

Winemaking Techniques:

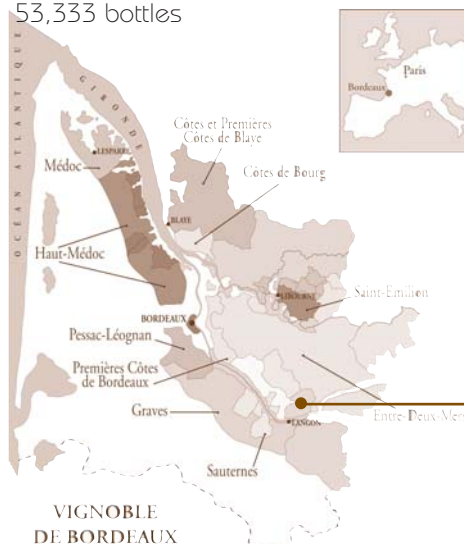
After de-stemming and crushing, the grapes undergo long maceration to extract the very best of the tannins.

Maturing:

Matured in vats on the fine lees to give the wine flesh, body and maturity and allow the fullest expression of its natural characteristics.

Production:

53,333 bottles



Château Le Fregne