

## Chateau La Freynelle Blanc Bordeaux France 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2020

**GRAPE** Sémillon/Blend

**GEOGRAPHY** Europe

**COUNTRY** France

**LARGER REGION** Bordeaux/  
Right Bank

### Rationale

While most everyone holds the red wines of Bordeaux in high esteem, it's often surprising how little discussion is had among the region's white wines. As with the reds, Bordeaux's white wines are typically cuvées of several grapes with three varieties in the mix: Semillon, Sauvignon Blanc, and (the rare and delightful) Muscadelle de Bordelais. Sauvignon Blanc brings its trademark grassy aromas, while Semillon adds a touch of complexity and a waxy, honeyed note. Muscadelle, the lesser-known of the three varieties, contributes a perfumed, slightly exotic grape aroma and flavor. All three varieties can be found in many parts of the great region with the most celebrated examples emanating from the Graves AOC and more specifically, the nested Pessac-Leognan appellation. That said, wines from neighboring Entre-Deux-Mers or from the quiet Medoc peninsula (and labeled simply as Bordeaux Blanc), are bottles worth seeking out. Classic white Bordeaux wines flash golden-green and are characterized by aromas of citrus, grass, and hay.

Chateau La Freynelle sits in Daignac, in the heart of the Entre-Deux-Mers region of Bordeaux. The legacy began in 1789 when Jean Barthe, a general under Napoleon Bonaparte, settled in the area and planted the first vines of what would then be called Château La Freynelle. For seven generations, the property was passed on from father to son. In 1992, Veronique Barthe, the first daughter born into the family since the French Revolution, inherited the family estate at the age of 22 years old. Her first decision was to do estate bottling at the property, which had never been done before.

### Sight

**BRIGHTNESS** Star Bright

**CLARITY** Clear

**COLOR DEPTH** Medium

**COLOR** Straw

**HIGHLIGHTS** Green

**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**PHENOLS** None

**TEXTURE** Round / Smooth

**FINISH** Med+

**COMPLEXITY** Med+

### Aroma & Taste

**CITRUS FRUIT** Meyer Lemon • Lemon • Grapefruit (W/Y) *Condition: Fresh, Ripe*  
*Part: Flesh, Peel / Zest, Pith*

**TREE/VINE FRUIT** Fig (Green) • Pear (Green) • Apple (Green) • Apple (Yellow) • Pear (Yellow/Brown)  
*Condition: Fresh, Ripe*

**STONE FRUIT** Plum (Green/Yellow) • Nectarine (White) • Peach (White) *Condition: Fresh*

**TROPICAL FRUIT** Starfruit • Lychee • Passion Fruit *Condition: Fresh*

**FLORAL** Lily • Apple Blossom • Lemon / Lime Blossom *Condition: Fresh*

**GREEN VEGETABLE** Grass / Alfalfa • Caper • Spring Peas

**OTHER VEGETABLE** Mushrooms (White) • Radishes • Ginger / Root

**HERBAL** Lemon Grass • Cilantro • Sorrel • Verbena • Laurel / Bay Leaf

**INORGANIC EARTH** Mineral / Rock • Chalk / Limestone

**OAK AGING** No

**OXIDATION/NUTTINESS** Pinenut • Peanut / Shell

**PERCEIVED WINEMAKING CHOICES** Lees Contact