

DOMAINE LOU FRÉJAU

Châteauneuf du Pape Rouge

THE ESTATE: Near the foot of Mont Ventoux and under the watch of the Dentelles de Montmirail, just to the south of the fabulous ancient city of Orange, sits the Domaine Lou Fréjau. It has been a family business for over five generations. In 2007, they decided to officially to organic farming.

THE VINES: The Châteauneuf du Pape Rouge is made up of 8 varieties from the appellation: Grenache, Mourvèdre, Syrah, Vaccarèse, Cinsault, Counoise, Terret, Muscardin.

THE SOIL: Clay and limestone covered with pebbles

VINIFICATION: The vinification is a traditional long fermentation lasting about three weeks. In the cellar, it is poured in huge oak casks impressive (30-50 HL), the liquid has earned its moment of rest. It will mature, be refined for about 12 months on average, depending on the vintage, then they are essentially wines.

TASTING NOTES: Crimson with purple hues, bright and intense. Complex floral and fruity nose supplemented by notes spices, garrigue and mineral. With a powerful and elegant framework, it remains generous, round in the mouth of beautiful aromas of red and black fruits. The final reveals all its qualities, wine very good aging potential.

Organic

