

DOMAINE FRÉGATE

BANDOL



Bernard de PISSY purchased Domaine de Frégate in 1971. He started working on 24 acres, slowly developing until reaching 60 acres today. Being located in the sunniest place in France (320 days/year), Domaine de Frégate is under the great influence of the sea air and the morning dew, which are ideal for the grapes to ripen. This closeness of the Mediterranean Sea lends both power and great aromatic freshness to the wines of Domaine de Frégate. The Domaine is now supervised by Antonin Thiollier Bernard's grand son.



80% Mourvèdre
20% Grenache



60°F
16°C



4-8 years



25 years old

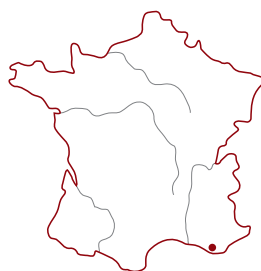


HVE
certified



35 hl/ha
60 000 bts

TERROIR



VINEYARD : 26 ha vines

LOCATION : The geographical location of the estate, open to the South and to the West, provides an ideal climate for the ripening of the grapes.

SOIL : The soil is mostly limestone, very stony with some sandy and sandstone marls, which favors the making of harmonious wines that combine power and lightness.

WINEMAKING

HARVEST : Harvesting begins once the grapes have reached optimal phenolic maturity. Grape sorting, destemming (about 85%) and pressing are performed as soon as the grapes arrive in the cellar.

VINIFICATION : The harvest is then poured into thermo-regulated stainless steel vats. Vatting per soil unit : from 3 weeks to 1 month.

FERMENTATION : During alcoholic fermentation, air is pumped over and pigeage is performed daily for better extraction of the aromas, colors and tannins .

MATURATION : After devatting and racking, malolactic fermentation takes place in casks. Tasting is possible only after 18 months of aging.

TASTING NOTES



Dark red hue with purple shiny hints



Red fruits, empyreumatic notes and a hint of iodine



Black fruits, dried fruits, leather and violet aromas

FOOD PAIRING

BBQ Ribs

Slow cooked beef ragu

Corsican Brocciu cheese