

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.



50% Mourvèdre
25% Grenache
25% Cinsault



49°F
9°C



0-2 years



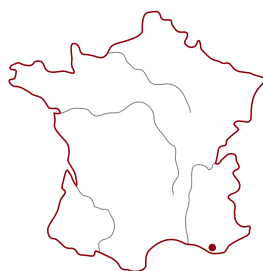
25 years
old



HVE
certified



35 hl/ha
75 000 bts



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.

TERROIR

WINEMAKING

HARVEST : Harvesting begins once the grapes have reached optimal phenolic maturity. Grape sorting, 100% destemming and pressing are performed as soon as the grapes arrive in the cellar.

VINIFICATION : The harvest is then cooled down with a heat exchanger that minimizes the extraction of color, while allowing the grapes to release their aromas. The musts then arrive in the press for direct pressing.

FERMENTATION : The juices are then poured into thermo-regulated stainless-steel vats. After settling, alcoholic fermentation takes place for 10 days between 18 and 22°C by sowing active dry yeasts.

TASTING NOTES



Bright color with salmon pink



Hints of red fruits & mineral spicy nuance



Round, liveliness and good aromatic persistence

FOOD PAIRING

Prawns «Flambées»

Melon with Serrano

Bouillabaisse