

DOMAINE DE FRÉGATE

IGP MEDITERRANEE Frégalon

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.



Ugni Blanc
Rolle
Clairette



49°F
9°C



0-5 years



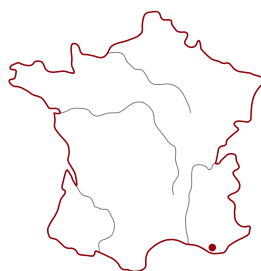
25 years
old



HVE
certified



50hl/ha



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.

EXPOSURE : North exposure

TERROIR

WINEMAKING

HARVEST : Mechanical harvest early at the morning.

VINIFICATION : Juice obtained after destemming, crushing and thermo-regulated skin maceration.
Fermentation in vats.

TASTING NOTES



Light-yellow color and silvery hints



White flowers and fruit aromas such as peach and lychee



Freshness and good length

FOOD PAIRING

Appetizer

Fish

Seafood