

DOMAINE FREGATE

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.



Merlot
Grenache
Cinsault



60°F
16°C



0-4 years



25 years old



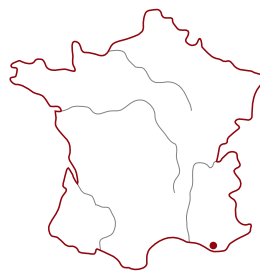
HVE
certified



45 hl/ha



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 : Early at the morning.

VINIFICATION : Natural thermo-regulated fermentation in which malolactic fermentation is blocked to preserve the fruity primary aromas and freshness.

TASTING NOTES



Ruby red colour



Fresh red fruits, scrubland and fine spices



Lively, fresh and very aromatic

FOOD PAIRING

Grilled meat

Cold cuts

Cheese