

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.



25% Grenache
25% Cinsault



49°F
9°C



0-2 years



25 years
old



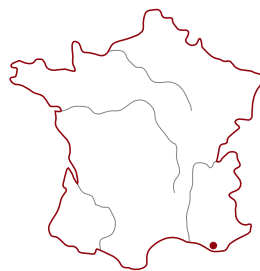
HVE
certified



65 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 : Mechanical, early at the morning.

VINIFICATION : Juices obtained by emptying vat and direct pressing after destemming (100%), crushing and cooling around 10°C to obtain maximal aromas and minimal color. Yeasting and 10-day fermentation are performed in vats.

TASTING NOTES



Salmon pink colour



Red berries and citrus fruits



Delicate with a beautiful
freshness

FOOD PAIRING

Grilled fish

Mixed salads

Just with friends!