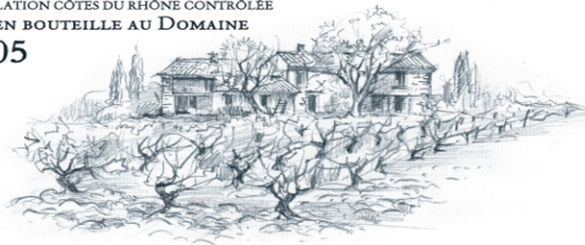


DOMAINE LOU FRÉJAU

Cotes du Rhone Rouge

DOMAINE 
LOU FRÉJAU

CÔTES DU RHÔNE
APPELLATION CÔTES DU RHÔNE CONTRÔLÉE
MIS EN BOUTEILLE AU DOMAINE
2005



THE ESTATE: Near the foot of Mont Ventoux and under the watch of the Dentelles de Montmirail, just to the south of the fabulous ancient city of Orange, sits the Domaine Lou Fréjau. It has been a family business for over five generations. In 2007, Domaine Fréjau officially implemented organic farming methods.

THE VINES: 89% Grenache, 8% Cinsault, 3% Syrah

THE SOIL: Sandy soil.

VINIFICATION: The vinification consists of an immediate pressing, vinification at low temperature: 17° - 18°. In the cellar, the wine is then poured in huge impressive oak casks (30-50 HL), the liquid has earned its moment of rest. At this point the wine will mature, be refined and bottled soon thereafter.

TASTING NOTES: Powerful nose with scents of jams and berries with hints of brandy, leather and spice. On the palate, this wine is flexible with generous flavors and a thin, discreet and dry finish. Pairs well with sausages, black pudding, terrines and pates.