

N°35 - AOP Pézenas 2020

Cuvée anniversaire 1983-2018: Driven by the same passion for 35 years, Jacques Frelin produces, selects and raises quality organic wines by preserving environment and men. From the vine to the bottle, respect and requirements are his watchwords.



ORIGINS & TERROIRS

Syrah, Grenache noir

Appellation: AOP Languedoc Pézenas

Label: Organic wine - Certified by Ecocert

Rendement: 39 hl/ha

Vines are located in the heart of Languedoc, on clay-limestone and shale hillsides, enjoying Mediterranean climate. The Pézenas appellation is bordered to the east by Hérault river and sheltered in the north by the Black Mountain.



WINEMAKING & AGING

Harvested at fully ripe.

Destemming, manual sorting. Traditional vinification and maceration of 15 days.

Wine ageing with super premium wood staves.

Fining : No.

Filtration: Tangential.



TASTING NOTES

WOODED & STRUCTURED



16-18°C



Deep garnet red with purple reflections



Complex, revealing spices (cardamom, vanilla), cocoa, mocha notes



Silky, elegant, with well-integrated woodiness and a very nice length



FOOD & WINE PAIRING

Veal paupiettes, mashed potatoes and chestnuts.

The Vegan touch: Eggplant, tofu and chickpea curry.

Bottle 75cl: Bordeaux Type - Item Code: 359

Case: 6 bottles

Pallet: Europe / 630 bottles / 5 ranks x 21 cases

EAN Bottle: 3380330003818 - EAN Case: 3380330003825



35



JACQUES FRELIN

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CONTAINS SULPHITES - SUITABLE FOR VEGANS