



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: June 05, 2014

Label Certificate Number: 874286

**Pursuant to the application of : AQUITAINE WINE USA LLC
Holder of permit/license number : S788383**

**Brand : CHATEAU LA FREYNELLE
Class : SAUVIGNON BLANC-SEMILLON-MUSCADELLE
Vintage : 2012
Appellation : BORDEAUX
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 12.0% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 12032001000071**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o AQUITAINE WINE USA LLC
56 GYPSY LN
BERKELEY, CA 94705**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

AQUITAINE
WINE COMPANY



A Jean-Christophe Calvet USA Exclusive Wine

IMPORTED BY
AQUITAINE WINE USA, LLC
BERKELEY, CA

CHÂTEAU LA FREYNELLE 2009

APPELLATION BORDEAUX CONTRÔLÉE

Mise en Bouteille au Château

Par V. Barthe - 33420 Daignac - Gironde - France

60% SAUVIGNON BLANC, 30% SEMILLON, 10% MUSCADELLE

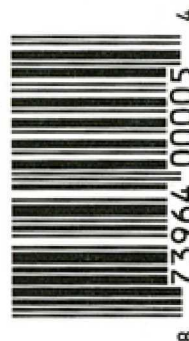
Château La Freynelle, located in the heart of the Entre-Deux-Mers region of Bordeaux, has been in the Barthe family since 1789. The present owner and oenologist of this 185 acre estate, Véronique Barthe, inherited the château in 1990 and is its first female winemaker. She is now producing award winning wines. 30 year old vines. Clay and limestone soils. Prior to fermentation, grapes are macerated at cool temperatures and then crushed gently in a pneumatic press to retain freshness and aromas. The wine also undergoes partial malolactic fermentation to obtain more roundness and body. *Brilliant straw robe. Lovely fruity nose of white peaches, citrus fruits and beeswax. Elegant, charming palate with good fruit flavors and a smooth buttery finish. Serve chilled with seafood, pasta, chicken, veal and pork.*

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

PRODUCT OF FRANCE
ALC. 12% BY VOL.

WHITE BORDEAUX WINE
750 ML



www.aquitainewine.com



TEXAS ALCOHOLIC BEVERAGE COMMISSION

2009



Château
LA FREYNELLE

SAUVIGNON - SEMILLON - MUSCADELLE

B O R D E A U X

 VÉRONIQUE BARTHE VITICULTRICE