



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

Date: June 05, 2014

Label Certificate Number: 874285

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

**Brand : CHATEAU LA FREYNELLE
Class : MERLOT-CABERNET SAUVIGNON
Vintage : 2011
Appellation : BORDEAUX
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 13.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 12032001000076**

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

65% MERLOT & 35% CABERNET SAUVIGNON

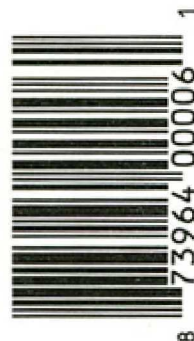
Château La Freynelle, located in the heart of the Entre-Deux-Mers region of Bordeaux, has been in the Barthe family since 1789. The present owner and oenologist of this 185 acre estate, Véronique Barthe, inherited the château in 1990 and is its first female winemaker. She is now producing award winning wines. 30 year old vines. Clay and limestone soils. Traditional vinification with fermentation at 28°C, and pumping over the cap twice daily to enhance fruit and concentration. *Ruby robe. Distinctive bouquet of red fruits and black currants. Medium-bodied palate with abundant fresh, fruity flavors, a twinge of spice and soft silky tannins. This is a versatile, easy-to-drink wine that can be paired with pasta, pizza, chicken, veal, pork, or beef dishes.*

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 RED BORDEAUX WINE
ALC. 13% BY VOL. 750 ML

www.aquitainewine.com





TEXAS ALCOHOLIC BEVERAGE COMMISSION

2009



Château
LA FRÉYNELLE

MERLOT - CABERNET SAUVIGNON

B O R D E A U X

 VÉRONIQUE BARTHE VITICULTRICE