



**Surface** > 28 hectares of vines, 14 hectares of plum trees

**Production** > AOC Buzet – red and rosé wines on 26 ha, white and red Floc de Gascogne, Armagnac Ténarèze

Solls > Clay and limestone

**Red grapes** > Merlot, Cabernet Franc, Cabernet Sauvignon

White grapes > Colombard, Ugni Blanc

Average age of the vines > 35 years

**Climate** > Oceanic climate, dryer and warmer than on the Aquitaine (Bordeaux) coast.

Laetitia's parents, Patrice et Sabine Sterlin, transmitted us their experience in 2008.

Now it's our turn to bring our sensitivity and our personality to our products.

Our reasoned practices allow to obtain healthy and quality grapes, which express the best of our terroirs.

Independent wine growers, we master every stage of the production, from the culture of our vines to the marketing of our wines: we cultivate, harvest, convert into wine, age then bottle in the property wines that we are proud to offer you.

Laetitia et Mickaël Le Biavant



## Our range of wines and alcohols:



Enchantement : Very fruity wine. Can be consumed slightly fresh in summertime.



## Château du Frandat :

Wines raised in stainless steel vats for 2 years, of a ageing potential of 10-years, with aromas of red berries, slightly spiced with a long final in mouth.



hâteau <mark>DU</mark> RANDAT

Château du Frandat Cuvée Privilège : Wines raised in barrels of American oak for 12 months.



Château du Frandat Cuvée du Majorat : Wines raised in barrels of French oak for 12 months.



## Floc de Gascogne rouge et blanc :

Blend of grape juice and young Armagnac. The Floc is an apéritif to be served very fresh. Aromas of red berries, cherries and raspberry for the red Floc. Aromas of citrus fruits and sweet freshness for the white Floc.



## Armagnac Ténarèze :

This Armagnac is made from a blend of Ugni Blanc and Colombard grapes. Aged of 28 years before its bottling, it delivers powerful fruity aromas, notes of prunes, as well as floral aromas.

Laetitia et Mickaël LE BIAVANT Château du Frandat - 47600 Nérac - Tel : 05 53 65 23 83 - Fax : 05 53 97 05 77 www.chateaudufrandat.fr EARL Vignoble du Frandat au capital de 7500 euros - Siret : 507 794 733- RCS Agen Code TVA intracommunautaire : FR 84 507 794 733