



Isabelle & Xavier Frissant

Vignerons

Méthode Traditionnelle, Bulles de Brut Rosé

A.O.P Touraine



Type

Extra dry Rose

Grape variety

Gamay

Geographic origin

Plot located on the southernmost edge of the vineyard on the lieu-dit « les Pentes »

Terroir

Stony cliffside with clayish silica sand soil

Vineyard

Our vines, with natural grassing (ray grass and meadow fescue), are in transition to organic certification.

Goblet pruning

Average age of vines : 20 years

Yield

35hl/ha

Winemaking

Grapes were harvested mechanically just before being pneumatically pressed

Maturation

In steel tank, bottle fermentation : 9 months

Tasting notes

With its rich fruity and vividness, it will surprised you by its great fullness in the mouth.

Food pairing

At aperitif or dessert, with red berries pie

Drink

3 years

Serving temperature

6° C

1 Chemin neuf - 37530 MOSNES

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