



# Isabelle & Xavier Frissant

*Vignerons*

## *Délice des Frênes 2019*

### **A.O.P Touraine Amboise**



#### **Type**

Sweet

#### **Grape variety**

100% Chenin

#### **Geographic origin**

« Les Frênes » and « La Touche » wine plot

#### **Terroir**

Clay-silicate

#### **Vineyard**

Our vines, with soil cultivation, are in transition to organic certification.

Goblet pruning

Average age of vines : 20 years

#### **Yield**

50hl/ha

#### **Winemaking**

Grapes were harvested manually to avoid damaging the clusters in overmaturity, they were pressed slowly with pneumatic press. Alcoholic fermentation began for 2 months in casks of 400L. Wine is aged 2/3 in steel tank and 1/3 in barrels.

#### **Tasting notes**

This sweet wine, with hint of acacia flower, reveals freshness and good length on the palate.

#### **Food pairing**

Toasts with goat's cheese, foie gras or with apricot pie

#### **Drink**

7 years

#### **Serving temperature**

6° C

1 Chemin neuf - 37530 MOSNES

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