



# Isabelle & Xavier Frissant

*Vignerons*

## *La Griffe d'Isa 2014* **A.O.P Crémant de Loire**

*Brut Nature,*



### **Grape varieties**

Chardonnay : 70%

Chenin : 30%

### **Geographic origin**

« La Touche » and « Les Frênes » plots

### **Terroir**

Perruche (clay-with-flint), siliceous clay

### **Vineyard**

Our vines are run in a reasoned wine-growing way.

Guyot pruning (Chardonnay) / Goblet pruning (Chenin)

Average age of vines : 25 years

### **Yield**

60hl/ha

### **Winemaking**

Grapes were harvested by hand in crates.

Alcoholic fermentation began for 12 days at a temperature lower than 18°C and grapes varieties are blended at the second racking.

### **Maturation**

On lath until the disgorging, 18 months minimum.

At the disgorging : no dosage

### **Tasting notes**

Vividness, harmony and fineness are meeting for this Hautes-Coutures cuvée.

### **Food pairing**

To be enjoyed as an aperitif or as the sole wine of a festive meal, with smoked salmon or Nougat de Tours

### **Drink**

10 years

### **Serving temperature**

6° C

1 Chemin neuf - 37530 MOSNES

Tél : +33(0)2. 47. 57. 23. 18 – [xf@xavierfrissant.com](mailto:xf@xavierfrissant.com) - [www.xavierfrissant.com](http://www.xavierfrissant.com)