



Isabelle & Xavier Frissant

Vignerons

Les Roses du Clos 2019

A.O.P Touraine

Type

Dry

Grape variety

100% Fié gris

Geographic origin

« Clos du Verger » plot

Terroir

Sandy-clay limestone plateau

Vineyard

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

Average age of vines : 15 years

Yield

35hl/ha

Winemaking

After the grapes were harvested by hand, they were pneumatically whole-cluster pressed. Vinification is done at low temperature and the alcoholic fermentation is in 300L oak barrels with indigenous yeast. Wine is aged on lees in 300L oak barrels and bottled in April 2020.

Tasting notes

This wine, ample and delicate, offers floral aromas on the nose and palate.

Food pairing

With Chinese food, thick slice of salmon

Drink

5 years

Serving temperature

7-8° C - You can decanter this wine

