



Isabelle & Xavier Frissant

Vignerons

L'orée Des Frères 2018

A.O.P Touraine Amboise Rouge



Grape variety

Côt, selection of the most robust vineplants

Geographic origin

2 hectares plot enjoying its location overlooking the Loire River and the forest setting surrounding the vineyard on three cardinal points

Terroir

Siliceous clay, very stony

Yield

30hl/ha

Vineyard

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

Goblet pruning

Average age of vines : 25 years

Winemaking

Grapes were manually harvested before began the alcoholic fermentation for 21 days in tronconic wooden vat. We regularly punched down the cap.

Wine is aged for 12 months in 600L barrel and bottled without filtration in July 2020.

Tasting notes

The pepper hint, a characteristic of the grape variety Côt, is present in palate with fine tannins.

Food pairing

Marinated red meats or red meats with pepper sauce, cheese platter

Drink

5-7 years

Serving temperature

15° C