



Isabelle & Xavier Frissant

Vignerons

M' de la Touche 2018

A.O.P Touraine Amboise Rouge



Grape variety

100% Côt , selection of the most robust vineplants

Geographic origin

Plot on lieu-dit « La Touche »

Terroir

Siliceous clay

Vineyard

Our vines are in transition to organic certification. The cavaillon is plowed with natural grassing.

Goblet pruning

Average age of vines : 25 years

Yield

30hl/ha

Winemaking

After the grapes were harvested mechanically and destemmed, we used cold soak during 8 days and we punched down the cap. Wine is aged in steel tank, lightly filtered before being bottled in June 2019

Tasting notes

This wine, with purple colour, is light, fruity and gourmand.

Food pairing

With deli meats, rillettes de Tours or Quiche tourangelle

Drink

3-5 years

Serving temperature

15° C

1 Chemin neuf - 37530 MOSNES

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