



Isabelle & Xavier Frissant

Vignerons

Méthode Traditionnelle, Bulles de Brut

A.O.P
Touraine



Type

Extra dry or medium dry

Grape variety

100% Chenin

Geographic origin

Plot on the lieu-dit « jeunes vignes des Frênes ».

Terroir

Perruche (clay-with-flints)

Vineyard

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

Goblet pruning

Average age of vines : 20 years

Yield

50hl/ha

Winemaking

After the grapes were harvested mechanically and destemmed, they were pressed with pneumatic press. Alcoholic fermentation began for 15 days.

Maturation

In steel tank, bottle fermentation : 18 months minimum

Tasting notes

Fine bubbles and vividness are characteristics of this well-balanced sparkling wine.

Food pairing

To be enjoyed as an aperitif or as the sole wine of a festive meal, with a baked apple

Drink

3 years

Serving temperature

6° C

1 Chemin neuf - 37530 MOSNES

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