



# Isabelle & Xavier Frissant

Vignerons

## *Sauvignon 2021* **A.O.P Touraine**



### **Type**

Dry

### **Grape variety**

100% Sauvignon Blanc

### **Geographic origin**

Plots located on the southernmost edge of the vineyard on lieux-dits « Les Pentes » and « Les Hauts Noyers »

### **Terroir**

Stony cliffside with clayish silica sand soil

### **Vineyard**

Our vines, with natural grassing, are in transition to organic certification.

Guyot pruning

Average age of vines : 20 years

### **Yield**

25hl/ha

### **Winemaking**

After the grapes were harvested mechanically and destemmed, they were pressed with pneumatic press. Vinification is done at low temperature for 30 days in steel tank. Wine is aged on fine lees in steel vats before being bottled during January.

### **Tasting notes**

An elegant Sauvignon Blanc offering aromas of peach and citrus fruits. Fresh and mineral wine.

### **Food pairing**

Platter of seafood, goat's cheese

### **Drink**

3 years

### **Serving temperature**

7-8° 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)