



Isabelle & Xavier Frissant

Vignerons

La Griffe d'Isa 2014 **A.O.P Crémant de Loire**

Brut Nature



Grape varieties

Chardonnay : 70%
Chenin : 30%

Geographic origin

« La Touche » and « Les Frênes » plots

Terroir

Perruche (clay-with-flint), siliceous clay

Vineyard

Our vines are run in a reasoned wine-growing way.
Guyot pruning (Chardonnay) / Goblet pruning (Chenin)
Average age of vines : 25 years

Yield

60hl/ha

Winemaking

Grapes were harvested by hand in crates.
Alcoholic fermentation began for 12 days at a temperature lower than 18°C and
grapes varieties are blended at the second racking.

Maturation

On lath until the disgorging, 18 months minimum.
At the disgorging : no dosage

Tasting notes

Vividness, harmony and fineness are meeting for this Hautes-Coutures cuvée.

Food pairing

To be enjoyed as an aperitif or as the sole wine of a festive meal, with smoked
salmon or Nougat de Tours

Drink

10 years

Serving temperature

6° C

1 Chemin neuf - 37530 MOSNES

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