



Isabelle & Xavier Frissant

Vignerons

Les Hauts Noyers 2020
A.O.P Touraine Rouge



Grape variety

75% Côt

25% Gamay

Selection of the most robust vineplants

Geographic origin

Plot on lieu-dit « La Touche » and « Les Pentes »

Terroir

clay-with-flints

Vineyard

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

Goblet pruning

Average age of vines : 25 years for the Côt and years for the Gamay

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 March

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

Tél : +33(0)2. 47. 57. 23. 18 – xf@xavierfrissant.com - www.xavierfrissant.com