



# Isabelle & Xavier Frissant

*Vignerons*

## *L'orée Des Frères 2019* **A.O.P Touraine Amboise Rouge**



### **Grape variety**

Côt, selection of the most robust vineplants

### **Geographic origin**

2 hectares plot enjoying its location overlooking the Loire River and the forest setting surrounding the vineyard on three cardinal points

### **Terroir**

Siliceous clay, very stony

### **Yield**

30hl/ha

### **Vineyard**

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

Goblet pruning

Average age of vines : 25 years

### **Winemaking**

Grapes were manually harvested before began the alcoholic fermentation for 21 days in tronconic wooden vat. We regularly punched down the cap.

Wine is aged for 12 months in 600L barrel and bottled without filtration in July.

### **Tasting notes**

The pepper hint, a characteristic of the grape variety Côt, is present in palate with fine tannins.

### **Food pairing**

Marinated red meats or red meats with pepper sauce, cheese platter

### **Drink**

5-7 years

### **Serving temperature**

15° C

1 Chemin neuf - 37530 MOSNES

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