



# 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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