



Isabelle & Xavier Frissant

Vignerons

Tendance 2021

A.O.P Touraine Amboise



Category

Dry and supple rosé

Geographic origin

From different plots of the Appellation Touraine Amboise

Terroir

Perruche (clay-with-flints)

Grape varieties

70% Côt

30% Gamay

Vineyard

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

Goblet pruning

Average age of vines : 30 years

Yield

25hl/ha

Winemaking

Grapes were harvested mechanically just before being pneumatically pressed

Alcoholic fermentation is done at low temperature about 30 days. Wine is aged on lees in steel tank and bottled in March.

Tasting notes

This well-balanced and fruity rosé offers freshness.

Food pairing

Melon with Bayonne ham, grilled fish with vegetables, Paëlla, mixed salads, savoury pies...

Drink

3 years

Serving temperature

7-8° C

1 Chemin neuf - 37530 MOSNES

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