

Isabelle & Xavier Frissant

Vignerons

Collection Chenin 2015, Syrupy

A.O.P Touraine Amboise

Limited edition



Type

Dessert wine

Grape variety

100% Chenin

Geographic origin

« Les Perrières » plot

Terroir

Perruche (clay-with-flints) overlooking the Loire River

Vineyard

Our vines, with soil cultivation and natural grassing, are run in a reasoned wine-growing way.

Goblet pruning

Average age of vines : 30 years

Yield

25 hl/ha

Winemaking

The hand harvested grapes were pressed with pneumatic press before alcoholic fermentation began for 6 months in 300L oak barrels. Wine is aged 12 months in 300L oak barrels.

Tasting notes

With its candied fruits aromas, this wine is full of sweetness, elegance and fineness.

Food pairing

Pan-fried foie gras, marbled cheese or with Nougat de Tours

Drink

20 years

Serving temperature

8° C - You can decanter this wine

1 Chemin neuf - 37530 MOSNES

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