

# Isabelle & Xavier Frissant

*Vignerons*



## *Côt des Pierres 2022* **AOP Touraine Amboise**



### **Type**

Dry

### **Grape variety**

100% Côt (Malbec)

### **Geographic origin**

« Les Pierres » plot

### **Terroir**

Perruche, flint clay

### **Vineyard**

Our vines are certified organic, the grass cover is natural.

Average age of the vines : 12 years

### **Yield**

50hl/ha

### **Winemaking**

After mechanical harvesting, the bunches are destemmed and then pressed using pneumatic pressing. The alcoholic fermentation lasts 30 days in vats, then the wines are aged 2/3 stainless steel and 1/3 oak barrels, until bottling in spring.

### **Tasting notes**

Black fruits, blackberry, round mouth, beautiful material, coated tannins and spicy finish

### **Food pairing**

Grilled vegetables, red meat, cheese platter

### **Drink**

6 years

### **Serving temperature**

15°C

1 Chemin neuf - 37530 MOSNES

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