

Isabelle & Xavier Frissant

Vignerons

La Griffe d'Isa 2019

A.O.P Touraine Amboise

Limited edition



Grape variety

100% Côt, selection of the most robust vineplants

Geographic origin

A 1.10 hectare plot « Les Pierres » enjoying its location overlooking the Loire River

Terroir

Perruche (clay-with-flints) very siliceous, selection of our best terroir

Vineyard

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

Goblet pruning

Average age of vines : 50 years

Yield

35 hl/ha

Winemaking

After a hand harvesting, alcoholic fermentation begins for 21 days. We regularly punched down the cap. Wine is aged minimum 12 months in 300L new barrels and 500L barrels of one wine.

Bottled in July

Tasting notes

With a deep purple colour, this powerful wine offers a peppery palate with silky tannins.

Food pairing

Prime rib of beef, meats cooked in sauce, a dessert with red berries and chocolate...

Drink

5-7 years

Serving temperature

15° C - You can decanter this wine

1 Chemin neuf - 37530 MOSNES

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