

Isabelle & Xavier Frissant

Vignerons

La Griffe d'Isa 2022

IGP du Val de Loire

Limited edition



Type

Dry

Grape variety

100% Fié gris

Geographic origin

« Clos du verger » plot

Terroir

Siliceous clay limestone plateau

Vineyard

Our vines, with natural grassing (ray grass and meadow fescue) are in transition to organic certification. The cavaillon is plowed. Leaf removal and green harvest allowed a best ripeness and yield control.

Average age of vines : 25 years

Yield

35hl/ha

Winemaking

After being harvested by hand, grapes are slowly pressed pneumatically.

Alcoholic fermentation is done in 300L barrels at low temperature.

Wine is aged for 6 months in 300L oak barrels and bottled in June.

Tasting notes

This wine, with exotic fruits aromas is complex, rich and unctuous.

Food pairing

Fish cooked in spicy sauce, roasted chicken with potatoes...

Drink

5-7 years

Serving temperature

10° 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