

# Isabelle & Xavier Frissant

*Vignerons*

## *Les Roses du Clos 2022*

### **IGP du Val de Loire**



#### **Type**

Dry

#### **Grape variety**

100% Fié gris

#### **Geographic origin**

« Clos du Verger » plot

#### **Terroir**

Sandy-clay limestone plateau

#### **Vineyard**

Our vines, with natural grassing (ray grass and meadow fescue) are in transition to organic certification. The cavaillon is plowed.

Average age of vines : 15 years

#### **Yield**

50hl/ha

#### **Winemaking**

After the grapes were harvested by hand, they were pneumatically whole-cluster pressed. Vinification is done at low temperature and the alcoholic fermentation is in 300L oak barrels with indigenous yeast. The wine is aged on lees in 300L oak barrels and bottled in January and may.

#### **Tasting notes**

This wine, ample and delicate, offers floral aromas on the nose and palate.

#### **Food pairing**

With Chinese food, thick slice of salmon

#### **Drink**

5 years

#### **Serving temperature**

7-8° C - You can decanter this wine

1 Chemin neuf - 37530 MOSNES

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