

Isabelle & Xavier Frissant

Vignerons

L'orée Des Frênes 2020

A.O.P Touraine Amboise



Grape variety

Côt, selection of the most robust vineplants

Geographic origin

2 hectares plot enjoying its location overlooking the Loire River and the forest setting surrounding the vineyard on three cardinal points

Terroir

Siliceous clay, very stony

Yield

30hl/ha

Vineyard

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

Goblet pruning

Average age of vines : 25 years

Winemaking

Grapes were manually harvested before began the alcoholic fermentation for 21 days in tronconic wooden vat. We regularly punched down the cap. Wine is aged for 9 months in 600L barrel and bottled without filtration in July.

Tasting notes

The pepper hint, a characteristic of the grape variety Côt, is present in palate with fine tannins.

Food pairing

Marinated red meats or red meats with pepper sauce, cheese platter

Drink

5-7 years

Serving temperature

15° C

1 Chemin neuf - 37530 MOSNES

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