

# Isabelle & Xavier Frissant

*Vignerons*



## *Massale des Pierres 2022*

### **A.O.P Touraine Amboise**



#### **Type**

Dry

#### **Grape variety**

100% Sauvignon Blanc

#### **Géographic origin**

« Les Pierres » Plot

#### **Terroir**

Perruche

#### **Vineyard**

Our vines are certified organic, the grass cover is natural.  
Average age of 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 stainless steel vats then our wines are aged on fine lees in stainless steel vats until bottling in spring.

#### **Tasting notes**

Beautiful freshness, floral and lemony note with a very mineral finish.

#### **Food pairing**

Grilled fish, seafood platter, goat cheese.

#### **Drink**

3 years

#### **Serving temperature**

7-8°C

1 Chemin neuf - 37530 MOSNES

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