

Isabelle & Xavier Frissant

Vignerons

Sauvignon 2022 **A.O.P Touraine**



Type

Dry

Grape variety

100% Sauvignon Blanc

Geographic origin

Plots located on the southernmost edge of the vineyard on lieux-dits « Les Pentes » and « Les Hauts Noyers »

Terroir

Stony cliffside with clayish silica sand soil

Vineyard

Our vines, with natural grassing, are in transition to organic certification.

Guyot pruning

Average age of vines : 20 years

Yield

35hl/ha

Winemaking

After the grapes were harvested mechanically and destemmed, they were pressed with pneumatic press. Vinification is done at low temperature for 30 days in steel tank. Wine is aged on fine lees in steel vats before being bottled during January.

Tasting notes

An elegant Sauvignon Blanc offering aromas of peach and citrus fruits. Fresh and mineral wine.

Food pairing

Platter of seafood, goat's cheese

Drink

3 years

Serving temperature

7-8° C

1 Chemin neuf - 37530 MOSNES

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