

# Isabelle & Xavier Frissant

*Vignerons*

## *Tendance 2022*

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



#### **Category**

Dry and supple rosé

#### **Geographic origin**

From different plots of the Appellation Touraine Amboise

#### **Terroir**

Perruche (clay-with-flints)

#### **Grape varieties**

70% Côt

30% Gamay

#### **Vineyard**

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

Goblet pruning

Average age of vines : 30 years

#### **Yield**

50hl/ha

#### **Winemaking**

Grapes were harvested mechanically just before being pneumatically pressed

Alcoholic fermentation is done at low temperature about 30 days. Wine is aged on lees in steel tank and bottled in **January**.

#### **Tasting notes**

This well-balanced and fruity rosé offers freshness.

#### **Food pairing**

Melon with Bayonne ham, grilled fish with vegetables, Paëlla, mixed salads, savoury pies...

#### **Drink**

2 years

#### **Serving temperature**

7-8° C

1 Chemin neuf - 37530 MOSNES

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