

Isabelle & Xavier Frissant

Vignerons



Côt des Pierres 2022 **A.O.P Touraine Amboise**



Type

Dry

Grape Variety

100% Côt

Geographic origin

« Les Pierres » plot

Terroir

Perruches, clint clay

Vineyard

Our vines are certified organic, the grass cover is natural.
Average age of vines : 30 years

Yield

50hl/ha

Winemaking

Grapes were manually harvested the bunches are destemmed and then pressed using pneumatic pressing. The alcoholic fermentation lasts 30 days and ages in stainless steel tanks until bottling in spring.

Tasting notes

A well balanced rosé, beautiful freshness with a nice minerality.

Food pairing

Mixed salad, grilled fish, sea lasagna, white meat

Drink

3 years

Serving temperature

7-8°C

1 Chemin neuf - 37530 MOSNES

Tél : +33(0)2. 47. 57. 23. 18 – xf@xavierfrissant.com - www.xavierfrissant.com