

Isabelle & Xavier Frissant

Vignerons



Le Chenin des Pierres 2022

AOP Touraine Amboise



Type

Dry

Grape variety

100% Chenin

Geographic origin

« Les Pierres » plot

Terroir

Perruche (clay-with-flints)

Vineyard

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

Goblet pruning

Average age of vines : 10 years

Yield

35hl/ha

Winemaking

After the grapes were harvested mechanically and pressed with pneumatic press, they were fermented about 45 days. Vinification is done 2/3 in steel tank and 1/3 oak barrels and wine is bottled in spring.

Tasting notes

Citrus fruits and spices are characteristics of this fresh and lightly structured wine.

Food pairing

Fish cooked in sauce, mushroom risotto, goat's cheese

Drink

5 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