

# Isabelle & Xavier Frissant

Vignerons



## Les Caillasses 2022

### AOP Touraine



#### Type

Fruity

#### Grape variety

70% cabernet franc

30% Côt

#### Geographic origin

Les Frênes » plot

#### Terroir

Silica clay, very stony

#### Vineyard

Our vines are certified organic, the grass cover is natural.  
Average age of vines : 25 years

#### Yield

50hl/ha

#### Winemaking

After a mechanical harvest, the bunches are destemmed, then maceration is done cold for 8 days. The wine is aged in stainless steel vats with a light filtration until bottling in spring.

#### Tasting notes

Nice black fruity nose, spicy notes of the Coast and the fruitiness of Cabernet, Tender mouth, wine tannins. Gourmet wine, can be drunk slightly chilled.

#### Food pairing

Aperitif

Platter of charcuterie, grilled vegetables, poultry, fish.

#### Drink

3 to 5 years

#### Serving temperature

13° C

1 Chemin neuf - 37530 MOSNES

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