

La Griffe d'Isa 2022 **A.O.P Touraine Amboise**

Limited edition



Grape variety

100% Côt, selection of the most robust vineplants

Geographic origin

A 1.10 hectare plot « Les Pierres » enjoying its location overlooking the Loire River

Terroir

Perruche (clay-with-flints) very siliceous, selection of our best terroir

Vineyard

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

Goblet pruning

Average age of vines : 50 years

Yield

35 hl/ha

Winemaking

The grapes are harvested by hand, and alcoholic fermentation lasts for three weeks in 40-hl oak vats. Punch-downs are carried out regularly. The wines are aged for nine months in new 500-L barrels. Bottling is scheduled for July 2024.

Tasting notes

With a deep purple colour, this powerful wine offers a peppery palate with silky tannins.

Food pairing

Prime rib of beef, meats cooked in sauce, a dessert with red berries and chocolate...

Drink

5-7 years

Serving temperature

15° C - You can decanter this wine