

Isabelle & Xavier Frissant

Vignerons

Les Caillasses 2023

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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