



L'orée Des Frênes 2022 **A.O.P Touraine Amboise**



Grape variety

Côt, selection of the most robust vineplants

Geographic origin

2 hectares plot enjoying its location overlooking the Loire River and the forest setting surrounding the vineyard on three cardinal points

Terroir

Siliceous clay, very stony

Yield

30hl/ha

Vineyard

Our vines, with mechanical soil cultivation, are in transition to organic certification.
Goblet pruning
Average age of vines : 25 years

Winemaking

The grapes are harvested by hand.
Alcoholic fermentation lasts for 21 days in truncated-cone oak vats, with regular punch-downs. The wine is aged for 12 months in demi-muids (600 liters), for a total aging period of 21 months.
It is bottled without filtration around July 2024.

Tasting notes

The pepper hint, a characteristic of the grape variety Côt, is present in palate with fine tannins.

Food pairing

Marinated red meats or red meats with pepper sauce, cheese platter

Drink

5-7 years

Serving temperature

15° C