

Isabelle & Xavier Frissant

Vignerons

Sauvignon 2024 **A.O.P Touraine**



Type

Dry

Grape variety

100% Sauvignon Blanc

Geographic origin

Plots located on the southernmost edge of the vineyard on lieux-dits « Les Pentes » and « Les Hauts Noyers »

Terroir

Stony cliffside with clayish silica sand soil

Vineyard

Our vines, with natural grassing, are in transition to organic certification.

Guyot pruning

Average age of vines : 20 years

Yield

15hl/ha

Winemaking

After mechanical harvesting, the grapes are destemmed and then gently pressed using a pneumatic press. Vinification takes place at low temperature, and alcoholic fermentation lasts for 30 days in stainless steel tanks. The wines are then aged on fine lees in stainless steel tanks until bottling.

Tasting notes

An elegant Sauvignon Blanc offering aromas of peach and citrus fruits. Fresh and mineral wine.

Food pairing

Platter of seafood, goat's cheese

Drink

3 years

Serving temperature

7-8° C

1 Chemin neuf - 37530 MOSNES

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