



Loire, Xavier Frissant, Chenin des Pierres, AOC Touraine Amboise, Blanc

AOC Touraine Amboise, Vallée de la Loire et Centre, France

Xavier Frissant is a family winery, passed on 8 generations, composed of 15 hectares located on the slopes south of the Loire River, in the village of Mosnes. The vineyard expands on 5 differents hamlets and 2 different terroirs, and on 3 appellations: it has been organic since 2021. Maintaing healthy soils is the watchword in this estate!

PRESENTATION

Plots located on the southernmost edge of the vineyard on lieux-dits $\rm ``Les$ Pentes $\rm ``and ``Les$ Hauts Noyers $\rm ``.$

LOCATION

« Les Pierres » plot

TERROIR

Perruche (clay-with-flints)

IN THE VINEYARD

Vines, with soil cultivation, are in transition to organic certification.

Goblet pruning

Average age of vines: 10 years

WINEMAKING

After the grapes were harvested mechanically and pressed with pneumatic press, they were fermented about 45 days.

AGEING

Vinification is done 2/3 in steel tank and 1/3 oak barrels and wine is bottled in spring

VARIETAL

Chenin ou chenin blanc 100%

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

Citrus fruits and spices are characteristics of this fresh and lightly structured wine.

FOOD PAIRINGS

Fish cooked in sauce, mushroom risotto, goat's cheese.

