

THE SOURCE
THOMAS FRISSANT
LOIRE VALLEY



2022 CHENIN BLANC, LE PERRUCHES

PRODUCER OVERVIEW

After refining his craft in celebrated vineyards and cellars of Burgundy, the Northern Rhône, and Bandol, and completing harvests in New Zealand and Australia, twenty-seven-year-old Thomas Frissant returned in 2019 to his family's fourteen hectares in the Touraine Amboise appellation. Perched just twenty-five kilometers east of Tours, one kilometer south of the Loire River above the floodplain commune of Mosnes, he immediately embraced organic viticulture by converting his clay and silex plots, planted between the 1940s and 1990s with Sauvignon, Chenin, Chardonnay, Gamay, Grolleau, and Côt, achieving certification by 2022. Thomas now crafts wines with precision—unpretentious yet impeccably made. Anchored in these quiet yet storied terroirs of the Loire, his range offers clear and honest expressions of this historic enclave.

VINEYARD DETAILS

Les Perruches' Chenin Blanc is harvested from 45-80-year-old, east-facing vines and a plot of 100-year-old vines facing northwest on gentle slopes of flint and clay bedrock with flint rock, clay, and sand topsoil at 95-100 meters altitude.

CELLAR NOTES

Fermentation for 2 weeks at a maximum of 18°C in steel. It's aged 8 months in steel and is filtered before bottling without fining.

