



Vignobles Laffourcade

PROFILE

The prestigious appellation of Bonnezeaux lies in the heart of the Loire Valley's Chenin Blanc region and is spread over three hills that overlook the Layon River. The AOC sits on approximately 110 hectares of land within the Coteaux de Layon. Within this area Pascal Laffourcade has launched the second arm of his ambitious project to create wines from the three most prestigious Chenin crus of the Anjou region: Quarts de Chaume, Bonnezeaux, and Savennières. Situated on 20 hectares of schist soils mixed with the more unusual element of quartz, Château Perray Jouannet features pristine southern exposure slopes for its Chenin. The remaining property is planted to Cabernet Franc, Grolleau and Cabernet Sauvignon which when blended produce lively, mineral-driven Anjou rouge and rosé of distinction.

SPECIFICATIONS

Wine: Bonnezeaux "Les Menus Clos"

Varietals: Chenin Blanc

Appellation: Bonnezeaux AOC

Exposure: South/Southwest

Soil: Clay and sand

Vineyard Age: 20 years

Pruning: Short Double Guyot

Vineyard Area: 2.5 ha

Harvest: Hand harvested in October and November

Agricultural Method: Grass between rows, sustainable 🌱

Vinification: Fermentation in barrels at low temperature (15°C) for 6 months. No yeast treatment. Aging in oak barrels for 6 months. Racking and filtration before bottling.



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