



Vignobles Laffourcade

## PROFILE

In 1970, Pascal Laffourcade launched an ambitious project. Already a mainstay in the tiny and prestigious appellation of Quarts de Chaume, he decided to create wines from the two other most sought-after Chenin crus of the Anjou region: Bonnezeaux and Savennières. Laffourcade acquired his Bonnezeaux property, Chateau Perray Jouannet shortly thereafter and added the eponymous Savennières vignoble in 1988. Vignobles Laffourcade, the final prong of the Laffourcade triumvirate, is seated right on the banks of the Loire River, and almost at the city limit of Angers. This property is the largest of the three, encompassing close to 100 hectares under vine. Clos de la Royauté, Pascale's single vineyard Savennières site, comprises only 5 of these hectares.

## SPECIFICATIONS

**Wine:** Savennières

**Varietals:** Chenin Blanc

**Appellation:** Savennières

**Location:** Loire Valley

**Soil:** Schist and aeolian sand

**Vineyard Age:** 20 years

**Pruning:** Double Guyot

**Vineyard Area:** 3.5 ha

**Harvest:** Manual

**Agricultural Method:** Sustainable 

**Vinification:** Slow pneumatic pressing and selection of the must. Slow fermentation in tank at low temperatures (60.8/64.4F). Aging in 30% neutral oak vats and 70% stainless steel. Soutirage and filtration before bottling.

**Alcohol:** 13%

**Residual Sugar:** > 2 g/l



“ In 1970, Pascal Laffourcade launched an ambitious project: to create wines from the prestigious appellations of Quarts de Chaume, Bonnezeaux, and Savennières. ”



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