



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 "Clos La Royauté"
(old vines, barrel-fermented)

Varietals: Chenin Blanc

Appellation: Savennières

Location: Angers

Soil: Schist and aeolian sand

Vineyard Age: 16 years

Pruning: Short Double Guyot

Vineyard Area: 3.5 ha

Yield: 30 hl/ha

Harvest: Manual sortings in October and November

Agricultural Method: Sustainable 

Vinification: Maceration occurs for 6-8 hours followed by a slow pressing of grapes. The must is then fermented at a low temperature and aged in casks for 5 months. The wine is fermented in 20% new oak barrels.



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



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com