

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: Anjou Rouge

Varietals: Cabernet Franc with a small quantity of Cabernet Sauvignon

Appellation: Coteaux du Layon AOC

Location: Chateau Perray

Jouannet

Soil: Clay on schist, sand and quartz

Vineyard Age: 15 years

Pruning: Short Double Guyot

Vineyard Area: 18 ha

Harvest: Green harvesting, thinning

out

Agricultural Method: Grass between rows, manual working of soil,

sustainable 🐠

Vinification: Alcoholic and malolactic fermentation in stainless steel, then 4-5 months of aging in neutral oak barrel. Racking every three months; filtering before bottling.



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