



Vignobles Laffourcade



The prestigious and tiny appellation of Quarts de Chaume, a diminutive AOC in the heart of the Loire Valley's Chenin Blanc territory, has been associated with the name Laffourcade for the past five decades. Devoted entirely to the production of sweet wine, Quarts de Chaume which comprises terroirs on both banks of the Layon River, sits on approximately 43 hectares of land, 19 of which, or roughly one half, came to André Laffourcade in 1958. In 1970, his son Pascal succeeded him and assumed the winemaking duties at their Quarts de Chaume estate, Chateau de l'Echarderie. He then launched on an ambitious project: to create wines of the three most prestigious Chenin crus of the Anjou region: Quarts de Chaume, Bonnezeaux, and Savennières. Laffourcade acquired his Bonnezeaux property, Chateau Perray Jouannet shortly thereafter and added the eponymous Savennières vignoble in 1988.

Situated 15 km south of the Loire River, Chateau Perray Jouannet provided seasonal residence for the bishops of Angers when the iron-rich waters of Chavagnes were celebrated and taken for their healing powers in the middle ages. Situated on 20 hectares of schist soils mixed with the more unusual element of quartz, this Bonnezeaux property features pristine southern exposure slopes for its Chenin. The remaining property is planted to Cabernet Franc and Cabernet Sauvignon which when blended produce lively, mineral-driven Anjou rouge and rosé of distinction. Excellent when chilled.

Cabernet Franc and Cabernet Sauvignon vines for the Anjou Rouge are 10-25 years old on 18 hectares of land. Harvest is done manually, proceeded by a 21 day long-soak maceration with no added enzymes. The wine then spends 8 months in vat with racking every three months. The output is 40 hl/ha.

Chenin for the Le Menu Clos Bonnezeaux is harvested from 2.5 hectares of clay and sand soils. Average age of vines is 20 years on south/southwest facing slopes. Grapes are hand-picked then fermented in barrel for 6 months with no added yeast. Wines are filtered before bottling. Aging potential: 15-20 years.



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