



Vignobles Laffourcade

PROFILE

Devoted entirely to the production of sweet wine, Quarts de Chaume sits on approximately 43 hectares of land, 19 of which have been owned by André Laffourcade since 1958. In 1970, his son Pascal succeeded him and assumed the winemaking duties at their Quarts de Chaume estate, Château de l'Echarderie. A favored enclave within the sweet wine appellation of Coteaux du Layon (more specifically within the commune of Chaume), Quarts de Chaume maintains strict legal regulations for its wines of Pineau de la Loire (Chenin Blanc). Grapes must be passerillé, or affected by noble rot. If the must has a minimum sugar content of 323 g/l and no chaptalization is used, only 11% alcohol is required. Château de l'Echarderie sits on 10 hectares of brown schist and sandstone soils. Slopes face south/southeast (toward the morning mist of the Layon) to ensure the best conditions for growth of Botrytis Cinerea.

SPECIFICATIONS

Wine: Clos de Quarts

Varietals: Chenin Blanc

Appellation: Anjou AOC

Location: Quarts de Chaume

Exposure: South/southeast

Soil: Schist and sandstone

Vineyard Age: 25 years

Pruning: Double Guyot

Vineyard Area: 8 ha

Harvest: Manual

Agricultural Method: Integrated farming, sustainable 🌱

Production: 3000 bottles

Vinification: Controlled temperature fermentation. Aging in 100% neutral oak vast with full malolactic fermentation. Fining with bentonite, sterile filtration.

Tasting Notes: A rare example of Chenin grown in Quarts de Chaume that is fermented to dryness. Rich and lush, with notes of almond, marzipan, and apricot.

Alcohol: 14%



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