

# Domaine Laffourcade

## *Savennières 2010*

*In 1958, Andre Laffourcade purchased 19 of the existing 43 hectares, renowned as an original product of the Chaume Hillsides since the Middle Ages. Pascal took over in the 1970's.*

*Pascal's philosophy is one of reason and moderation. He chooses to be classical and natural in his winemaking techniques and farming practices. His goal is to allow wines to be companions rather than assassins to food. He has three domaines in the appellation of Anjou, Quarts de Chaume, Bonnezeaux and Savennières.*



*Situated on the right bank of the Loire River, the vineyards of Savennières are just to the east of the city of Angers; with slate-schist soils and fragments of hard sandstone. It is the only appellation in the Loire Valley where Chenin Blanc is vinified dry exclusively. Aged on lees in tank.*

**Vine Varietal:** Chenin blanc 100%

**Average age of the vines:** 20 years

**Density:** 5000 vines/ha

**Surface :** 3.50 ha

**Soils:** schist and aeolian sand

**Pruning:** Double Guyot

**Harvest:** manual, in October and November

**Yield :** 40 hl/ha

**Vinification :** slow pneumatic pressing and selection of the must. Slow fermentation in tank at low temperatures (60.8/64.4°F). Soutirage and filtration before bottling.

**Aging:** in tank, on lees

**Food associations:** seafood, fish

**Serving temperature:** 46-50° F

