



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: Quarts de Chaume

Varietals: Chenin Blanc

Appellation: Quarts de Chaume AOC

Location: Rochefort sur Loire

Exposure: South/Southeast

Soil: Schist and Sandstone

Vineyard Age: 25 years

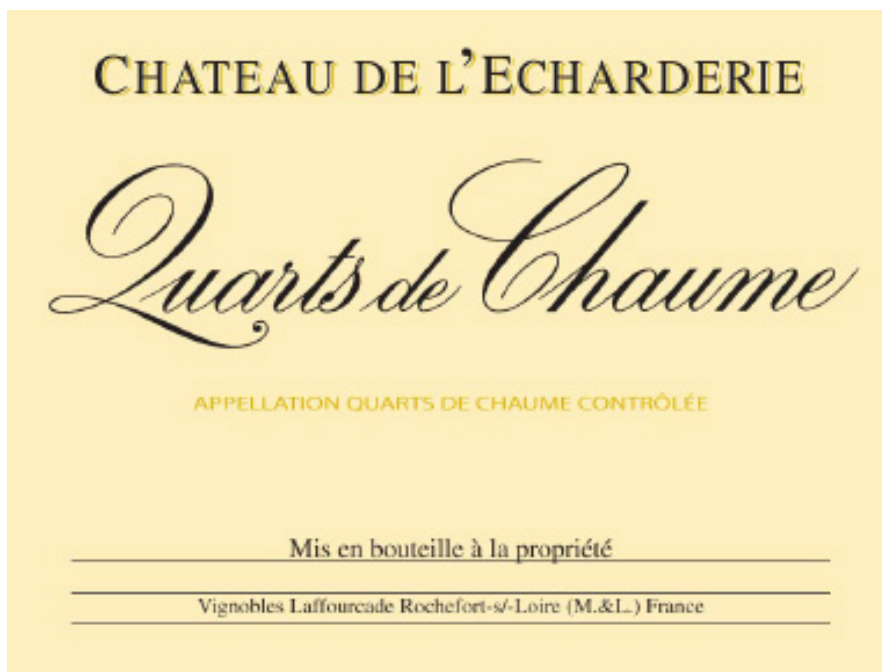
Pruning: Guyot Double

Vineyard Area: 8 ha

Harvest: Manual

Agricultural Method: Sustainable 🌱

Vinification: Soft pressing, fermentation in barrel at low temperature.



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



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