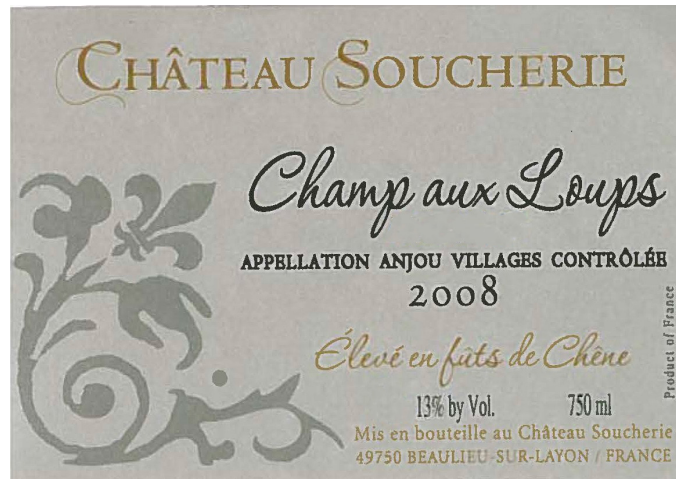


Château Soucherie



Anjou Rouge Villages Les Champs aux Loups



At a Glance:

- **Appellation:** AOC Anjou Villages
- **Encépagement:** Cabernet Franc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Champs aux Loups vineyard near the Château de Soucherie in Rochefort-sur-Layon
- **Soil Types and Compositions:** Sandy clay with some limestone
- **Vine Age, Training, and Density:** Planted at 4,000 vines/ha and trained in Guyot, vines average 40 years old.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in late September

In The Cellar:

- **Fermentation:** Following total destemming and a 1-2 day cold soak, wine ferments spontaneously in oak foudres. Cuvaïson lasts 20 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 24 months in cask
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied after fermentation and at bottling, with c. 20 mg/l free sulfur

In The Glass:

This is a single-vineyard cuvée from an old vines parcel that fronts the Château. The soil is a mix of limestone, sand and clay. Cabernet Franc is the sole vine planted in this lieu-dit. Richer and more concentrated than the basic Anjou Rouge, this wine marries its intensity of fruit to flavors of oak that it takes on during its time in cask.