

Château Soucherie



Coteaux du Layon Chaume Premier Cru



At a Glance:

- **Appellation:** AOC Coteaux du Layon
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 50 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the highly acclaimed Chaume vineyard, located near Rochefort-Sur Loire overlooking the Layon river and rated a 1er cru
- **Soil Types and Compositions:** Schist with phthanite flint
- **Vine Age, Training, and Density:** Planted at 5,000 vines/ha and trained in Guyot, vines average 70 years old.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting, yields average 14 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes and in a succession of tries, usually in early October

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** 6-9 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied only at bottling, with c. 20 mg/l free sulfur

In The Glass:

The exceptional Chaume vineyard produces the grandest wine of Soucherie. The vineyards border the Layon river and are often swathed in an early morning fog. The special micro-climate that exists in Chaume creates a tendency for botrytis to develop and the grapes from this vineyard in Chaume are almost always blessed with 100% botrytis. Harvest is done by multiple passes through the vineyard that can frequently cover several weeks of work.