

Domaine Laffourcade Savennières France 2019

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2019
GRAPE Chenin Blanc
GEOGRAPHY Europe
COUNTRY France
LARGER REGION Loire Valley
SMALLER REGION Anjou
SUB REGION Savennières

Rationale

You say "Chenin Blanc," we say "Savennières." While there are superb bone-dry examples of this grape vinified worldwide, few places can touch France's Loire Valley area of Savennières. Though sweeter styles are permitted, the appellation is most associated with dry white wines, and these are some of the finest in the entire Loire region.

Typically intensely flavored and with flavors of straw, beeswax, and chamomile, the best examples have discernible minerality, while the ripest possess even a honeyed tinge. Botrytis once defined all of Savennières' output but is less common in the wines today. Savennières stands out proudly as the only dry white appellation in Anjou's sea of sweet wine. Candidly, some find the most structured wines, in their youth, too intensely steely and tart (they are comparable in this way to good Chablis). This character begins to dissipate after five or so years in the bottle. It is not unusual for bottles over 30 years old to show stunning freshness and life. Like the best single malt scotch, it is an acquired taste, and to aficionados, it is the equal of some of the most prized examples.

Located in Quart de Chaumes, Domaine Laffourcade owns 106 acres of vines in the heart of the Anjou-Saumur wine region producing wines from two main appellations: Savennières and Quarts de Chaume. Andre Laffourcade has owned the property since the 1950s although the addition of land in Savennières was in 1970, and he has made a name for himself in this diminutive region.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID High
ALCOHOL Med+
PHENOLS None
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon • Tangerine *Condition: Fresh, Custard / Yogurt*
Part: Peel / Zest, Flesh

TREE/VINE FRUIT Quince • Apple (Yellow) • Pear (Asian) • Pear (Yellow/Brown)
Condition: Fresh, Ripe, Jammy / Candied

STONE FRUIT Apricot • Nectarine (White) • Nectarine (Yellow) • Peach (White) • Plum (Green/Yellow)
Condition: Fresh, Ripe

TROPICAL FRUIT Mango • Melon (Green) • Melon (Orange) • Lychee *Condition: Ripe, Fresh*

FLORAL Honeysuckle • Apple Blossom • Lemon / Lime Blossom *Condition: Fresh*

OTHER VEGETABLE Ginger / Root • Fennel / Anise • Mushrooms (White)

HERBAL Chamomile • Verbena • Tobacco Leaf • Saffron

OTHER SPICES Honey • Sesame / Candy • Ginger Powder

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock • Chalk / Limestone

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Neutral / Large Oak

OXIDATION/NUITNESS Almond / Marzipan • Macadamia • Cashew

PERCEIVED WINEMAKING CHOICES Lees Contact