

Laurent Kraft took over a 3.5ha farm in Vouvray from his grandfather in 1992 and has grown the domain to 27ha of vineyards. The vineyard is located on the hills of the Loire river at Vouvray, near Tours, on clay-limestone soils. He has been practicing sustainable farming since his installation and has been certified HVE 3 since 2019. The Kraft family have been vinegrowers in Vouvray for 7 generations.

Farming philosophy : HVE 3 certification since 2019.

Vineyard Information

Grape varieties : 100% Chenin blanc

Plot Size : 1.5 ha (3.7 acres)

Average age of the vines : 50-60 years old

South exposure

Elevation : 75 m (246 feet)

Soils : Siliceous clay-limestone

FARMING PRACTICES

- Training method : Gobelet
- Grass cover between each rows, naturally occurring grass
- Use of products called organic or bio-control, promotes bio-stimulation of the vine (algae, copper, etc..)
- One of the five French farms called «bio solution» by the French firm De Sangosse

Winemaking

- Mechanical harvest / Destemmed (100%)
- Pneumatic press
- Indigenous yeast
- Alcoholic fermentation : Fiberglass tanks / 2 to 3 months at 12-16°C (54 to 61°F)
- Malolactic fermentation : Yes
- Aging : 3 months in fiberglass tanks on fine lees
- Fined : No
- Filtration : cross-flow filtering
- SO2 Total : 100 ppm
- Vegan : Yes
- Dosage : 21.6 g/L

Tasting notes

Ripe quince and white fruits on the nose . On the palate the wine is round and silky, good length with peach and quince flavors.

Aging up to 15 years.

