

LAURENT KRAFT

VOUVRAY - METHODE TRADITIONNELLE

LOIRE

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 : 75m (246ft)

Soils : 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)
- No malolactic fermentation
- Aging : 3 months in fiberglass tanks on fine lees then 36 months on slats (on lees) under 12°C (54°F) before mechanical disgorgement. No battonage, long fermentation with natural movement of the lees.
- Fined : No
- Filtration : Tangential-flow filtering
- Vegan : Yes
- Dosage : 17 – 18 g/L (harvests at 14 g/L) "Prise de Mousse" all natural sugars

Tasting notes

Ripe white fruits on the nose with brioche aromas.

On the palate the wine is round and fresh/crisp. Very fine bubbles complementing the freshness of the wine. Aging potential – 5 years

