

## Anjou Blanc Pic Martin, Domaine Des Baumard

Loire Valley, France

<b>Product code</b>	BM14ZZWC
<b>Grapes</b>	Chenin Blanc
<b>Country</b>	FRANCE
<b>ABV%</b>	14
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Domaine des Baumard
<b>Vintage</b>	2023



Organic Conversion



Vegan



Vegetarian

*Baumard*

### Producer

An estate in the Baumard family since the 17th century, the wines only really came to the fore under the stewardship of Jean Baumard, professor of viticulture and oenology, who from the mid-1950s brought a dynamic and scientific edge to the grape growing and wine production. Jean, after purchasing land in Savennières became the first vigneron of the region to own land on both sides of the Loire River. In the late 1980s, Jean's son, Florent, took over the 40 hectare property after his studies in Burgundy and set about adding a certain flair to the wines, building upon Jean's precision. Unoaked Chenin Blanc wines are the focus of the domaine whether they be dry (Savennières), sweet (Coteaux du Layon and Quarts de Chaume) or sparkling. They have incredible ageing potential of several decades.

### Tasting Notes

### Viticulture

The Clos du Papillon is a 4 hectare plot on the right bank of the Loire River, a little to the south west of the city of Angers. The soil is composed of schist, sandstone, sand and an igneous, volcanic rock called rhyolite. It is planted 100% with Chenin Blanc and the vines are 35 years old and managed by minimum intervention. The soils are lightly ploughed when necessary and grass is sown every other row helping to improve the soil structure and lessen the need for intervention. Harvesting is done by hand with several selections in the same parcel during the harvest to ensure optimum grape ripeness.

### Awards