

Côteaux du Layon 'Carte d'Or', Domaine Des Baumard HB

Loire Valley, France



Product code	BM01ZZDB
Grapes	Chenin Blanc
Country	FRANCE
ABV%	12
Case Size	12
Closure Style	Screw Cap
Producer	Domaine des Baumard
Vintage	2022



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

Beautiful, refined sweet wine to finish off any feast. Flavours of apples, pears and sour quince. A mineral backbone with a long, fresh finish. Ample material that lines the palate with delicacy, rich aromas of quince jam and baked apple, honeyed notes, the tension of the attack to the finish gives a perfect balance sugar / acidity to this sweet nectar.

Viticulture

From vineyards situated on the left bank of the Loire River, south of the town of Rochefort-sur-Loire. The 6 hectares of vineyards for this wine are located in gently rolling hills with soils of schist and sandstone, covered by a light sandy clay. Planted with 100% Chenin Blanc at an average age of 35 years old, the viticulture is minimum intervention and with a training system called VHL (vignes hautes et larges) - vines planted in wide alleys but trained high. This practice creates a large amount of exposed foliage, improving the grape ripening and with alternate grassing and ploughing of the rows the Baumards have found that they improved the soil structure



TINDAL
WINE MERCHANTS

and lessened 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

Bettane et Desseauve Médaille d'Or 2023