

## Savennières 'Clos du Papillon', Domaine Des Baumard

Loire Valley, France



<b>Product code</b>	BM02ZZWC
<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>	2018



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

This wine is distinguished from the other Savennières of the domaine by its character. Fresh and full of minerality while staying powerful, it exudes all the aromatic richness and elegance of Chenin Blanc grown on a great terroir. Much like a butterfly, the wine seems to flutter and fly. The palate is very elegant, the aromatic is carried on citrus fruits such as grapefruit and combava which bring a lot of character to this wine with its detonating freshness.

### 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

Wine Enthusiast 95/100 - Gilbert et Gaillard 94/100