

Quarts de Chaume, Domaine Des Baumard HB

Loire Valley, France



Product code	BM03ZZDB
Grapes	Chenin Blanc
Country	FRANCE
ABV%	12
Case Size	12
Closure Style	Screw Cap
Producer	Domaine des Baumard
Vintage	2008



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

An incredible ability to age and improve in the cellar. The greatest wine of the Loire valley. It benefits from a unique situation and terroir. The wines from this vineyard have an extremely rare elegance, and a remarkable texture that balances out against an equally impressive richness and powerful cleansing acidity. It expresses a precise bouquet of flowers, citrus and a wide range of orchard fruits. "Rich, but pure and incredibly focused, with a laser beam of chamomile and quince cutting through the core of dried pineapple, white peach, Cavaillon melon and green plum. The finish has buried minerality, gorgeous mouthfeel and superb length"

Viticulture

The 6 hectares of Quarts de Chaume vineyards owned by the Baumards are on terraces carved into the steeply sided, south facing slopes overlook the Layon River, approximately 6 kilometres south of the Loire River. The complex soils are made up of a sandy schist, quartz and igneous, volcanic rocks. Planted with 100% Chenin Blanc the vineyards are worked 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. Yields are tiny, usually ranging from 5-18 hectolitres per hectare.

Awards

Adega Brésil 93/100 - Wine Spectator 95/100 - Gilbert et Gaillard 94/100 - Gault et Millau 16,5/20 - Wine Doctor 17/20