

## Savennières 'Clos de Saint-Yves', Domaine Des Baumard

Loire Valley, France



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|----------------------|---------------------|
| <b>Product code</b>  | BMo6ZZWC            |
| <b>Grapes</b>        | Chenin Blanc        |
| <b>Country</b>       | FRANCE              |
| <b>ABV%</b>          | 13                  |
| <b>Case Size</b>     | 6                   |
| <b>Closure Style</b> | Screw Cap           |
| <b>Producer</b>      | Domaine des Baumard |
| <b>Vintage</b>       | 2020                |



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 attack is lively, the wine is very elegant with notes of peach and passion fruit, slight notes of acacia blend into the equation, the end of the mouth is salivating with beautiful bitterness and a very iodized touch.

### Viticulture

From a 6 hectare vineyard on the north side of the Loire River, a little to the south west of Angers. The soil is made up of schist, sandstone, sand and igneous rock. The exposure is south and the climate is warm but in summer with relatively mild winters due to the proximity of the Loire River. 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.

## Awards

Gilbert et Gaillard 93/100 - Magazine Terre de Vins Médaille d'Or 2021 -