



KERMIT LYNCH WINE MERCHANT

BERNARD BAUDRY

Country: **France**

Region: **Loire**

Appellation(s): **Chinon**

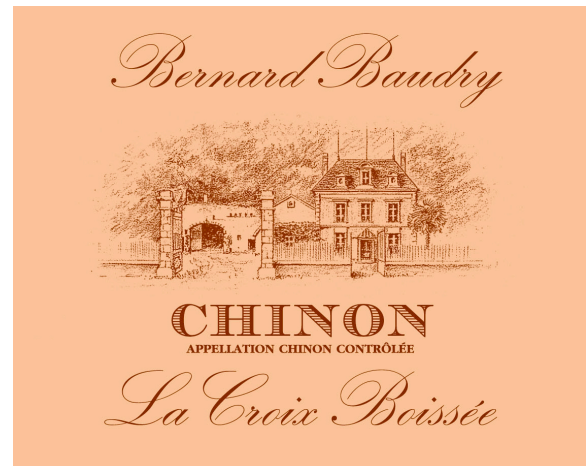
Producer: **Matthieu & Bernard Baudry**

Founded: **1975**

Annual Production: **11,500 cases**

Farming: **Organic**

Website: <https://bernardbaudry.com>



Bernard Baudry is unquestionably one of Chinon's most outstanding producers. Not only does he have the talent to make delicious and consistent wines, vintage to vintage, but he is also fortunate enough to have vineyard land that showcases many of the varied soil types of the appellation. After completing his studies at the viticultural school in Beaune, Bernard returned to the Loire Valley to consult in Tours. By 1975, he had purchased his first two hectares of land in Cravant-les-Coteaux, a village from which almost half of the production of A.O.C. Chinon is sourced. Over the years, the domaine has grown to twenty-five hectares. Bernard's son, Matthieu, joined the family domaine in 2000 after studying winemaking in the Mâconnais and Bordeaux, with internships both in Tasmania and California!

The Baudrys work vineyards composed of gravel, sand, limestone, silica, and clay. The variations of *terroir* and vinification methods make each of their cuvées unique and distinct. Bernard and Matthieu focus the lion's share of their production on Chinon *Rouge*, five fine cuvées of Cabernet Franc, all aged in old and new barrels in their incredible cellars chiseled out of tuffeau behind the winery. They make a surprising Chinon Blanc, a rarity to find let alone to import, as well as a stunning Chinon Rosé. The Baudrys are staunch traditionalists, and you would have a hard time finding a Chinon more classic than theirs.



DOMAINE BERNARD BAUDRY (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<i>Chinon Blanc</i>	Chenin Blanc	5 to 15 years	Clay, Limestone	1 ha
<i>Chinon Rosé</i>	Cabernet Franc	20 years	Gravel	2 ha
<i>Grolleau “Franc de Pied”</i>	Grolleau	9 years old	Sand, Yellow Limestone	.4 ha
<i>Chinon Les Granges</i>	Cabernet Franc	Planted between 1985 and 1988	Gravel, Sand	9 ha
<i>Chinon “Domaine”</i>	Cabernet Franc	30 – 35 years	Sand-limestone plateau, Gravel	4 ha
<i>Chinon Les Grézeaux</i>	Cabernet Franc	65 years	Gravel, Limestone, Clay	3 ha
<i>Chinon Le Clos Guillot</i>	Cabernet Franc	Planted between 1993 and 2000	Yellow Limestone, Clay, Silica, Sand	4 ha
<i>Chinon Blanc La Croix Boissée</i>	Chenin Blanc	Planted between 1994 and 2004	Clay, Sand, White Limestone	.5 ha
<i>Chinon Rouge La Croix Boissée</i>	Cabernet Franc	5 -15 years	Clay, Sand, White Limestone	2.5 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Harvest is done 100% by hand
- All fruit is de-stemmed and gravity-fed into tanks
- Fermentation takes place with natural yeasts

Chinon Blanc:

- Slow fermentation in 500L barrels until dry (less than 2g/L residual sugar)

Chinon Rosé:

- Rosé is made by pressing the grapes first, followed by fermentation in stainless steel tank until dry (less than 2g/L residual sugar)
- Occasionally goes through malolactic fermentation, but this is not induced, and in some years it does not happen

Grolleau “Franc de Pied”:

- South-facing vines, located in Chinon
- Ungrafted vines
- Fermented in fiberglass tank for 10 days with occasional pump-overs
- Aged in same tank for 6 months
- Neither fined nor filtered



DOMAINE BERNARD BAUDRY (continued)

Chinon *Les Granges*:

- Fermentation lasts 15 days in cement tank
- Aged 7 to 10 months in cement tank

Chinon “Domaine”:

- Fermentation lasts 15 days in cement tank
- Aged 15 months in cement and wood tank
- Bottled in spring
- Not filtered

Chinon *Les Grézeaux*:

- Fermentation lasts 15 to 20 days in cement tank
- Aged 12 months in 3 to 5 years old barrels
- Bottled in January
- Not filtered

Chinon *Le Clos Guillot*:

- South, south-east exposure on hillside
- Fermentation lasts 15 days in cement and wood tank
- Aged 12 months in 2 to 5 years old barrels, then 9 months in cement tanks
- Bottled in September
- Not filtered

Chinon *Blanc La Croix Boissée*:

- Southern exposure on hillside
- Slow fermentation in 500L barrels until dry (less than 2g/L residual sugar)

Chinon *Rouge La Croix Boissée*:

- Southern exposure on hillside
- Fermentation lasts 20 days in wood tank
- Aged 24 months in 1 to 3 years old barrels
- Bottled in January
- Not filtered