



Baumard

Quarts de Chaume 2014

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ESTATE

Domaine des Baumard produces some of the finest examples of Chenin Blanc, and Jean Baumard and now his son, Florent, are universally regarded as the finest winemakers in the appellation. Their wines are among the most unique and rewarding in the world.

WINE

Domaine des Baumard's Quarts de Chaume is renowned the world over as the greatest example of this small, 110 acre vineyard (of which Baumard owns 15) acknowledged as the "Grand Cru" of the Loire Valley. The sweet wines from this subregion of what is known as the Coteaux de Layon are from vineyards planted along the Layon river. The perfectly exposed vineyards allow the Chenin Blanc grape to ripen perfectly in most years, often enriched by the development of botrytis. Always long-lived, in great vintages this wine can be almost immortal, improving for decades.

VINEYARD

Soils: The vines are planted on about 6 different soil types, including schist, quartz, rhyolite and spilite.

Grape Varieties: 100% Chenin Blanc

Vineyard Management: Florent Baumard prefers to harvest as late as the vintage weather permits, hoping for plenty of botrytis. The grapes are harvested in successive passes or 'tries' through the vineyard, and any unsatisfactory fruit is eliminated. Florent employs a viticultural technique known as "vignes hautes et larges" that is unique in the region – he uses high training wires (over 6 feet) in order to maintain a large surface area of foliage and avoid the need for topping off the shoots. Rows in the vineyard are alternately ploughed and grassed, helping to maintain the soil's microscopic fauna and avoid soil compression from tractors and other heavy machinery. The harvest is manual, and the fruit is transported in small plastic cages to minimize damage.

WINEMAKING

Fermentation: The wines are fermented in stainless steel tanks at low temperatures on their lees; no wood is used in the winemaking or aging process, which Florent believes allows him to achieve a purer expression of site.

Aging: The wine spends 9 months on the lees in tank before being bottled.



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WINE SPECTATOR

"Unctuous, with a gorgeously creamy feel that lets pear, peach, green melon and fig flavors drape beautifully, energized by a bright mirabelle plum note that develops steadily through the finish, giving this length and cut. Should age wonderfully."