



Baumard

Le Logis 2016

Anjou

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

Baumard's Anjou Rouge Le Logis (named after the family home – Logis de la Giraudière) is a wine of immediate pleasure. Produced predominantly from Cabernet Franc, the wine exhibits that grape's quintessential aromas of blackberries and graphite, with supple flavors of savory herbs and brambleberries. A gentle wine with forceful character, it is delicious served slightly cool with charcuterie or lighter cheeses.

VINEYARD

Soils: Baumard's Le Logis Anjou Rouge is produced from fruit grown in the estate vineyards directly behind the home (Le Logis) as well as from neighboring estate vineyards 15 acres in total. The soils here are a type of old volcanic stone known as Gresiaux Schist, which imparts strong minerality and gentle smokiness to the wine. Note that in great vintages (1989, 1997, 2005, 2018) the home vineyard parcel -- known as Clos de la Folie -- is bottled separately.

Yields: In most vintages yields are well below the AOC maximum, averaging about 2.5-3.0 tons per acre.

Grape Varieties: The Loire's greatest red grape Cabernet Franc is the dominant player in Logis. In most vintages there is a small amount of Cabernet Sauvignon included, from vines which are inter-planted in the vineyard.

WINEMAKING

Fermentation: Baumard employs fractional whole-cluster pressing for Logis, extracting color and texture over several days of slowly increasing pressure. Fermentation takes place in stainless steel at low temperature.

Aging: The wine is aged in stainless steel on its fine less for 9 months before bottling.

Alcohol: 13%

TASTING NOTE

The 2016 Le Logis offers aromas of blackberries, graphite and smoke. The palate is supple and rounded, with flavors of berries, herbs and minerals enlivened by gentle acidity. Serve slightly chilled.