

# THE SOURCE PATRICK BAUDOUIN LOIRE VALLEY



## 2021 SAVENNIÈRES BLANC, BELLEVUE

### PRODUCER OVERVIEW

Patrick Baudouin's views on wine are as unfiltered as his methods, shaped by decades of organic viticulture and natural winemaking; though he adds sulfites to his wines at bottling. Patrick's vineyards, certified organic but exceeding the certification's expectations, are a reflection of his precise, forceful nature. And while many modern dry Chenin Blancs hum with electricity and tension, Baudouin's wines purr with silky acidity, reminding us that beauty can still speak in whispers. He has 13.5 hectares in Anjou, Coteaux du Layon and Savennières that rest on ancient volcanic and metamorphic soils, where the conditions are ideal for producing both dry Chenin Blanc the region's historic botrytised sweet wines.

### VINEYARD DETAILS

Savennières "Bellevue" is dry Chenin Blanc from vines planted in 2009 on the south end of the appellation between the communes of Savennières and La Possonnière, on a 1.20-hectare gentle, south-facing slope of green-grey-purple schist 200 meters north of the Loire River at 45-50 meters altitude.

### CELLAR NOTES

Savennières "Bellevue" is fermented naturally in 225- to 600-L French oak where it continues to age for 15 months before a light filtration before bottling. No finings.



