

THE SOURCE PATRICK BAUDOUIN LOIRE VALLEY



2022 QUARTS DE CHAUMES, LES ZERSILLES

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

Quarts de Chaume Grand Cru "Les Zersilles" is a sweet 100% Chenin Blanc wine made from vines planted in 1970 on this prestigious south-east-facing schist bedrock and clay and sand topsoil at 50-70 m altitude. The grapes are hand-harvested in 3 selections with a high degree of Botrytis purity.

CELLAR NOTES

Quarts de Chaume Grand Cru "Les Zersilles" is fermented naturally in 225- to 600-liter French oak where it continues to age for 15 months before a light filtration before bottling. No finings. It contains 200-220 g/l of residual sugar (depending on the vintage).

