

# THE SOURCE PATRICK BAUDOUIN LOIRE VALLEY



## 2022 COTEAUX-DU-LAYON, LES BRUANDIÈRES

### 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

Coteaux du Layon "Les Bruandières" is a sweet Chenin Blanc from 30-year-old vines (2024), facing southwest and overlooking the Layon River at 20-70 meters altitude, on schist bedrock and decomposed schist clay and sand topsoil. The grapes are hand-harvested with an exceptional concentration of Botrytis.

### CELLAR NOTES

Coteaux du Layon "Les Bruandières" 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).



