

THE SOURCE PATRICK BAUDOUIN LOIRE VALLEY



2022 EFFUSION

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

Anjou Blanc 'Effusion' is dry Chenin Blanc from 35-years-old vines (2024), facing south-east and south-west at 30-70 metres altitude on gentle to medium-steep slopes of schist mixed with sedimented volcanic ash.

CELLAR NOTES

Anjou Blanc 'Effusion' is fermented naturally in 225- to 600-L French oak where it continues to age for 12 months before a light filtration before bottling. No finings.

