

THE SOURCE PATRICK BAUDOUIN LOIRE VALLEY



2019 ANJOU BLANC, LE CLOS DES 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

Anjou Blanc "Le Clos des Bruandières" is dry 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.

CELLAR NOTES

Anjou Blanc "Le Clos des Bruandières" 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.

