



KERMIT LYNCH WINE MERCHANT

BERNARD BAUDRY

Country: France

Region: Loire

Appellation(s): Chinon

Producer: Mathieu & Bernard Baudry

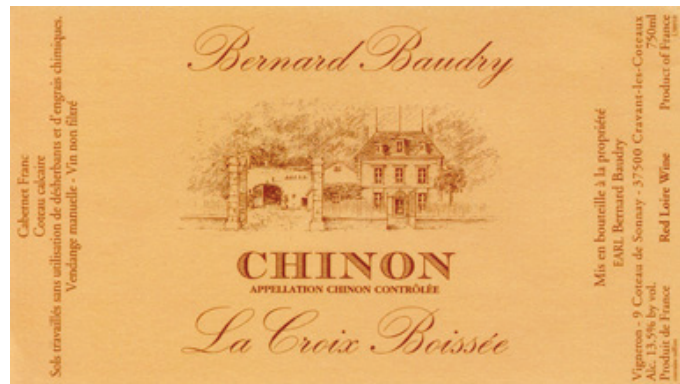
Founded: 1975

Annual Production: 11,500 cases

Farming: Organic

Website:

<http://www.chinon.com/vignoble/Bernard-Baudry/domaine.aspx>



Bernard Baudry is unquestionably one of Chinon's most outstanding producers. Not only does he have the talent to make delicious and consistent wines, vintage to vintage, but he is also fortunate enough to have vineyard land that showcases many of the varied soil types of the appellation. After completing his studies at the viticultural school in Beaune, Bernard returned to the Loire Valley to consult in Tours. By 1975, he had purchased his first two hectares of land in Cravant-les-Coteaux, a village from which almost half of the production of A.O.C. Chinon is sourced. Over the years, the domaine has grown to twenty-five hectares. Bernard's son, Mathieu, joined the family domaine in 2000 after studying winemaking in the Mâconnais and Bordeaux, with internships both in Tasmania and California!

The Baudrys work vineyards composed of gravel, sand, limestone, silica, and clay. The variations of *terroir* and vinification methods make each of their cuvées unique and distinct. Bernard and Mathieu focus the lion's share of their production on Chinon *Rouge*, five fine cuvées of Cabernet Franc, all aged in old and new barrels in their incredible cellars chiseled out of tuffeau behind the winery. They make a surprising Chinon Blanc, a rarity to find let alone to import, as well as a stunning Chinon Rosé. The Baudrys are staunch traditionalists, and you would have a hard time finding a Chinon more classic than theirs.

1605 San Pablo Avenue, Berkeley, CA 94702

www.kermitlynch.com | info@kermitlynch.com

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DOMAINE BERNARD BAUDRY (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<i>Chinon Blanc</i>	Chenin Blanc	10 years	Clay, Limestone	1 ha
<i>Chinon Rosé</i>	Cabernet Franc	20 years	Gravel	2 ha
<i>Chinon Les Granges</i>	Cabernet Franc	20 years	Sand, Limestone	9 ha
<i>Chinon “Domaine”</i>	Cabernet Franc	30 years	Gravel, Clay, Silica	4 ha
<i>Chinon Les Grézeaux</i>	Cabernet Franc	65 years	Gravel	3 ha
<i>Chinon Le Clos Guillot</i>	Cabernet Franc	16 years	Yellow Limestone,	4 ha
<i>Chinon “Franc de Pied”</i>	Cabernet Franc		Clay, Silica, Sand	.3 ha
<i>Chinon Blanc</i> <i>La Croix Boissée</i>	Chenin Blanc	30 years	Clay, White Limestone	.5 ha
<i>Chinon Rouge</i> <i>La Croix Boissée</i>	Cabernet Franc	30 years	Clay, White Limestone	2.5 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Harvest is done 100% by hand
- All fruit is de-stemmed and put into gravity-fed *cuvés*
- Fermentation takes place with natural yeasts, in cement and wooden *cuvés* for the reds, and in stainless steel for the rosé
- Fermentation takes approximately 3 to 4 weeks with regular, light pump-overs and punch-downs

Rosé:

- Rosé is made by pressing the grapes first, followed by fermentation with the objective of having less than 3g/L of residual sugar (dry wine)
- Occasionally goes through malolactic fermentation, but this is not induced, and in some years it does not happen

Reds:

- *Les Granges* and *Chinon* wines are aged in cement and wood *cuvés* for respectively nine and twelve months
- *Grézeaux* and *Clos Guillot* are aged for twelve months in barrel and are not fined or filtered
- *Chinon “Franc de Pied”* comes from vines of pure, ungrafted rootstock in the *Clos Guillot* vineyard. Spends a year aging in ten-year old barrels. Wine is bottled unfined and unfiltered
- *La Croix Boissée* is aged for eighteen months in barrel and is not fined or filtered

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