



the world's most outstanding chenin blanc

DOMAINE DES BAUMARD

LOIRE VALLEY

Established in 1634, Domaine des Baumard is located in the village of Rochefort-sur-Loire at Coteaux du Layon's northern edge (slightly north of Quarts de Chaume). When phylloxera devastated Europe's vineyards in the late 19th century, the Baumard family abandoned grape-growing and developed a vine-nursery business, supplying vines to other growers.

It was Jean Baumard, a graduate of both Dijon and Bordeaux Universities, taking control in 1955, who steered the family back to winemaking. Acquiring important parcels in the Quarts de Chaume appellation (1957) and Savennières (1968), Jean rapidly propelled the domaine to the forefront of Loire winemaking. Florent Baumard, Jean's son, took the helm of this revered estate in the early 1990s. Florent's tenure has constantly and consistently reaffirmed the greatness of the Baumard family's vineyards, their winemaking traditions and their vision for Loire Valley wines.



Baumard has been long celebrated as the Loire's quintessential source for varietal and regional purity and typicity. The Domaine simultaneously drives innovation: beginning with the 2003 and 2004 vintages, Florent shifted all Baumard bottlings over to Stelvin closures, thereby removing virtually all possibility of taint in Chenin Blanc wines whose delicate scents and palates are so susceptible to this common malignancy.

CRÉMANT DE LOIRE "Carte Turquoise" SAVENNIÈRES

SAVENNIÈRES "Trie Speciale"

Parker's WA: "The 2007 Savennieres Trie Speciale – representing a small cuvee from botrytis-affected or otherwise over-ripe fruit such as Baumard renders when the vintage strikes him as meriting it – smells distinctly and hauntingly of white truffle, narcissus, faded lily, quince, winter pear, and brown spices. Opulently rich, it preserves a cleansing, even downright refreshing acidity, with walnut oil piquancy, subtly peat-like smokiness, and wet stone adding further complexity to a persistent carpet of flowers and flow of fruits."

SAVENNIÈRES "Clos du Papillon"

Tanzer's IWC on the 2005: "Pear and nectarine on the nose, with dusty mineral and lemon pith qualities adding complexity. Juicy orchard fruit flavors are firmed by a bitter citrus element and pick up a hint of anise with air. Dry and chewy initially but gains richness with air and finishes very long, with a sweet note of candied peach. Complex enough to drink now but there's ample acidity here to suggest that this wine will reward patience."

QUARTS DE CHAUME

Parker's WA: "Given a hard act to follow in the 2004, Baumard's 2005 Quarts de Chaume displays the most obviously botrytized, white raisin, and shriveled fruit character of any of their recent wines that I tasted. Over-ripe melon and pear, candied grapefruit, marzipan and raisin are accented by brown spices and herbal candy notes. Impressively lush and long, this should evolve interestingly over up to two decades, but will doubtless remain relatively plump and baroque in character."

Parker's WA: "The Baumard 2004 Quarts de Chaume reflects painstaking, multiple pickings of perfectly botrytized fruit, with plenty of gold-green grapes to insure juiciness, vivacity and flux. An intense and complex aromatic mingling of candied grapefruit and pineapple, quince jelly, pear drops, white raisin, musk and truffle leads to a palate of intense richness yet buoyant elegance and transparency to mineral, floral and spice nuances. The superb finish manages to be refreshingly, invigoratingly juicy and salty while at the same time possessing honeyed richness and implosive concentration of candied citrus and overripe orchard fruits. While already irresistible, this has at least a good quarter century in it."

Thank you for your time and for your interest in Connoisseur Wines.