



Sparkling

The Crémant de Loire appellation covers the region formerly known as Anjou and Touraine provinces. All of Baumard's sparkling wines are Crémant de Loire and thus subject to stricter regulations than your run-of-the-mill mousseux. A blend of Chenin Blanc and Cabernet Franc, the Carte Turquoise has been produced at the Domaine des Baumard since 1957.

NV Crémant de Loire "Carte Turquoise"

40% Chenin blanc 60% Cabernet franc . Low dosage (5 gms/ltr) ensures a fine crisp aperitif style with finesse. A stunning example with remarkable balance and precision which is not dominated by either of the varieties in the blend of this brilliant Cremant.

NV Crémant de Loire "Carte Corail"

100% cabernet franc from 35 year old vines grown on schist, Aged for minimum of 18 months on lees and bottled with low dosage.

"Very pale, bright pink with a steady bead. Shy aromas of strawberry, blood orange, rose and spices, plus a hint of honeysuckle. Very fresh and expansive on the palate, offering pure red fruit and sweet citrus flavors and subtle minerality. A strikingly elegant, precise, understated bubbly that makes plenty of pink Champagnes seem somewhat crude. The precise, spicy finish leaves dusty mineral and strawberry notes behind." **Steve Tanzer June 2010**

Dry wines

Savennières is a tiny appellation located on the northern banks of the Loire River, just across from the town of Rochefort Sur Loire. The entire appellation consists of fewer than 200 acres (77 hectares) of vines, all planted to Chenin Blanc. The South/Southeast facing vineyards are planted on unique soils composed of schistous volcanic debris mixed with sandstone and granite, imparting a strong, intensely original minerality to the Chenin Blanc grape. Maximum permitted yields are the lowest in France for dry whites (25 Hectoliters per Hectare), resulting in wines of stunning concentration and perfume. The combination of this concentration with the naturally high acidity of the Chenin Blanc grape results in wines capable of lasting and improving for decades.

2009 Savennières "Clos de Saint Yves" stelvin-luxe

The vines for this cuvee are located between Clos du Papillon and the Roche aux Moines slope of Savennières. The vineyard's soil profile is of shale, sand and sandstone. Grapes are whole bunch pressed and fermented in stainless steel tanks at low temperatures. The wine then spends 9 months on the lees in tank before being bottled. Shows pristine purity and great depth of fruit. This wine typically drinks well for 2 decades. *'A bright, engaging style, exhibiting fresh-cut Anjou pear, green almond, fig and brioche notes laced with a hint of butter. Offers a long, pure, honeysuckle-filled finish. Drink now through 2015.'* **91pts The Wine Spectator May 2013**

2006 Savennières "Clos de Saint Yves" stelvin-luxe 375ml

"A very pure style on the nose, the fruit character has a slightlydried fruit and autumnal feel to it, a touch honeyed almost, but there is still a fresh character lifting it out of the glass, together with a touch of smoky minerality Firm austere, fresh, lightly mineral, a paradox of spring meadow, floral-fruit presence but with a firm, hard structure beneath. A touch more honeyed and supple towards the finish." **Thewinedoctor.com – Jan 2011**

2008 Savennières "Clos du Papillon" stelvin-luxe

Domaine des Baumard produces some of the finest examples of Savennières, including the single-vineyard "Clos du Papillon" from a site along the Loire noted for the presence of volcanic rock in its schist soils. The vineyard gets its name from its particular butterfly shape. Florent Baumard owns the eastern "wing" of this famous vineyard, where the vines are around 35 years old. Harvest is performed manually, in successive passages through the vineyard. The grapes are whole-bunch pressed and fermented in stainless steel at low temperatures. The wine then remains on the lees for 9 months in tank before bottling.

"Hints of white pepper and toasted nuts add an additional element of piquancy. There is a welcome sense of transparency and buoyancy here too often missing from this appellation, including Baumard's renditions. This beauty ought to be worth returning to over at least the next 6-8 years." **91 points R Parker The Wine Advocate - Aug 2010**

2007 Savennières "Trie Spéciale" stelvin-luxe

"The apotheosis of Chenin blanc, and unquestionably a wine to rival Corton-Charlemagne and Montrachet; dense, glycerous and flavor saturated packed with honey nuts and flowers." **Andrew Jefford – The New France**

"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." **91pts R Parker The Wine Advocate Aug 2010**

2010 Savennières "Trie Spéciale" stelvin-luxe

"As always this is a selection from Clos Ste Yves. It is based on richer fruit, which includes a little pourri plein botrytised grapes. The nose has immediate impact, with some lightly mineral, yellow-gold orchard fruits, with a little apricot character. The palate is cool, yet textured, with an appealing supple weight and a deeper flavour character, certainly richer in fruit character but still with a match-sticky freshness to it. Polished, quite appealing, direct, with a full and lightly bitter edge to it, this is a wine full of interest and substance. Clearly a favourable vintage, and I like this style, and the extra touch of richness it brings to the typical Baumard structure. A long and imposing finish. Very good indeed. 17.5/20"



Sweet wines

Quite simply these are well recognised as some of the world's greatest sweet wines.

The sweet wines of Domaine des Baumard are mostly from vineyards planted along the Layon river (Clos St Catherine faces the Loire), which flows northwest into the Loire. The perfectly exposed vineyards in the appellation Côteaux du Layon allow the Chenin Blanc grape to ripen perfectly, often enriched by the development of botrytis. For the production of sweet wine, Florent Baumard prefers to harvest as late as the vintage weather permits, hoping for plenty of botrytis. The grapes are harvested in successive passes or 'tries' through the vineyards, and any unsatisfactory fruit is eliminated. The grapes are pressed quickly and the must fermented under temperature control. Ageing is done strictly without oak to preserve the elements of fruit and terroir.

2009 Quarts de Chaume

stelvin-luxe

2009 Quarts de Chaume

stelvin-luxe

375ml

Also tiny quantities available of 2006 Quarts de Chaume in 375ml + 750ml (*stelvin*) and 2003 Quarts de Chaume in 750ml (*cork*) There are only a handful of domaines involved with the appellation, sometimes tending very small plots of land. Baumard's vines are planted on a complex mix of *terroirs* - Florent himself says about six distinct types - including schist, quartz, rhyolite and spilite. Further complexity comes not only from the unique *vignes hautes et larges* method of training the vines, but also from the differing ages of the vines. The fruit is harvested in several *tries*, yielding five or six distinct cuvees which Florent will blend into his single wine for the vintage. In terms of vinification, Florent's philosophy is very much the same as for the previously described wines; there is absolutely no role for wood, and they see a relatively early bottling after perhaps nine months on their lees.

"Bold, lush and tropical in feel, with creamed papaya and mango notes seamlessly gliding together, while coconut, green plum, ginger, quince and white peach flavors fill in the background. Offers a succulent finish, but stays pure and steady thanks to perfectly embedded acidity." **96 points Wine Spectator - Feb 2013**

"If there ever was God in a glass, this is it."

Matt Kramer - Wine Spectator

2009 Coteau du Layon "Clos St Catherine" stelvin-luxe

The single-vineyard 'Clos de Sainte Catherine,' produced almost every year, is sourced from a sandy north-facing vineyard just above the town of Rochefort-sur-Loire and is highlighted by a compelling minerality and extraordinarily long life in great vintages.

"Plump, ripe and full, featuring a slightly exotic edge to the guava, mango and creamed peach flavors, before a racier side of green plum, honeysuckle and plantain moves in behind. Still youthfully raw, with the fruit bouncing rather than gliding for now. The finish is long, revealing an echo of green almond that bodes well for cellaring." **94 pts Wine Spectator - Feb 2013**

2009 Coteau du Layon "Carte d'Or" stelvin-luxe **750ml**

"Baumard's 2009 Coteaux du Layon Carte d'Or had just been bottled when I tasted it in late June. Persimmon, kumquat rind, and quinine bitterness (and their aromatic precursors) mingle with quince preserves in a wine whose ennoblement extends to more obvious botrytis pungency, without the sense of lift or countervailing elements (other than slight bitterness) to its enormous sweetness." **89+ The Wine Advocate #190 August 2010**

2013 Coteau du Layon "Carte d'Or" stelvin-luxe **375ml**

The residual sugar here is 90 g/l; the maximum for this cuvée tends to be about 100 g/l, otherwise Florent feels it can lack freshness.

2004 Coteau du Layon "Le Paon" stelvin-luxe

The cuvée "Le Paon" is a manually done selection of grapes from the oldest vines of Baumard's Vineyard in the Coteaux du Layon AOC. Only the over-ripe or botrytised grapes are hand-picked for this cuvée, a selection that is possible only if the vintage deserves it. Therefore, this cuvée is not released every year. The grapes are then pressed using a pneumatic press. Separation of juices is carefully monitored and controlled, as are fermentation temperatures, in stainless steel vats.

"Seems bright and easy at first, but there is some genuine power to the fig, quince and pear flavors. Excellent definition and length thanks to a fine underlying minerality. Drink now through 2011." **92 points Wine Spectator - May 2006**