

Baumard

DOMAINE DES

Vin de France - La Calèche - 2019



WINE

Easy wine, very accessible. Freshness and fluidity. The most affordable of the range of dry whites.



LOCATION

Wine from France from our Angevin vineyard.



TECHNICAL DATA

Type of wine : Dry White

Appellation : Vin de France

Terroir: Schists, sands and sandstone

Grape variety : 50% Chenin Blanc 50% Chardonnay

Harvest : Grapes harvested by hand at perfect maturity

Average age of the vines : 35 years

Cultivation : Organic

Yield : 30 to 50 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation : Low temperature, long and controlled

Alcohol : 12

Residual sugar : 1.7 g/l

Total acidity : 3.99 g/l

Bottle : 750 ml



TASTING NOTES

Colour : Light straw

Nose: stone and exotic fruits, mineral

Palate : Lively and fresh attack, on peach, apricot, a tense wine that develops noble notes of beeswax and then rolls on pretty bitters at the end of the mouth, carried by pink grapefruit and yellow lemon.

Vin de France - Vert de l'Or -



WINE

This wine is an oenological rarity that will interest the amateur informed by its mysterious and legendary side. In our climate, it can be quite round, slippery in the mouth. Easy at first and very seductive, it is never tiring.



LOCATION

Vert de l'Or is made from a Portuguese grape variety known as Verdelho de Madeira. The latter was imported to Anjou in the early nineteenth century by Count Odard, a renowned oenophile and great traveler. Verdelho is one of the five noble grape varieties of the island, and also contributes to the fame of the white wines of the Douro.



TECHNICAL DATA

Type of wine: Dry White

Appellation : Vin de France

Terroir: Schists, sands and sandstone

Grape variety : 100% Verdelho

Harvesting: Manual by successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Yield : 30 to 50 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol:

Residual sugar: g/l

Total acidity: g/l

Bottle: ml



TASTING NOTES

Dress :

Nose:

Palace :

DOMAINE DES *Baumard*

Vin de France - Le Petit Paon - 2016



WINE

Young cousin of the Peacock that our loyal customers know well. Wine from France. Original and secret blend of our grape varieties and terroirs. Elegance, sweetness, freshness and brilliance, he has little but the name and his youth in the Baumard family.



LOCATION

Declared in wine of France, because it comes from vines administratively classified by the National Institute of Appellations of Origin (INAO).



TECHNICAL DATA

Type of wine: Soft white, light and lively.

Appellation : Vin de France

Terroir: Schists, sands and sandstone

Grape variety: Secret blend of our terroirs

Harvesting: Manual by successive sorts.

Average age of the vines: 35 years

Cultivation : Organic

Efficiency : 15 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches.

Fermentation: Low temperature, long and controlled

Alcohol: 11

Residual sugar: 142.3 g/l

Total acidity : 5.19 g/l

Bottle: 500 ml



TASTING NOTES

Colour : Flower honey

Nose: Delicate scents of honey and exotic fruits

Palate : The wine lines the palate gently, then comes a beautiful tension, the citrus fruits bring beautiful bitters and superbly stretch the honeyed web.



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DOMAINE DES

Savennières - Clos Saint Yves - 2018



WINE

Its youthful character can last up to 5 years. Slowly ripening (10 to 20 years), some vintages reach heights worthy of the greatest dry wines in the world. A round, harmonious material, a beautiful balance.



LOCATION

Savennières is a small vineyard of 150 hectares located on the edge of the Loire and facing south. Its terroir is composed of sands and sandstone on the subsoil of schists and volcanic veins (rhyolites). Chenin Blanc, a traditional Angevin grape variety, finds the optimal climatic conditions to reach full maturity and offer the best material necessary for this great dry white wine.



TECHNICAL DATA

Type of wine: Dry White

Appellation : Savennières

Terroir: Schists, sands and sandstone

Grape variety : 100% Chenin Blanc

Harvesting: Manual on successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Yield : 30 to 50 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 13

Residual sugar: 2.8 g/l

Total acidity: 2.96 g/l

Bottle: 750 ml



TASTING NOTES

Colour : Pale yellow

Nose: Gorse flower, chamomile, flint

Palate : The attack is lively, the wine is very elegant on notes of peach and passion fruit, fine notes of acacia mingle with the equation, the end of the mouth is salivating on beautiful bitters and a very pleasant iodine touch.



DOMAINE DES *Baumard*

Savennières - Clos du Papillon - 2016



WINE

South facing for this set of plots, distributed on both sides of a path, whose shape evokes that of a Butterfly, hence its name.



LOCATION

Savennières is a small vineyard of 150 hectares located on the edge of the Loire and facing south. Its terroir is composed of sands and sandstone on the subsoil of schists and volcanic veins (rhyolites). Chenin Blanc, a traditional Angevin grape variety, finds the optimal climatic conditions to reach full maturity and offer the best material necessary for this great dry white wine.



TECHNICAL DATA

Type of wine: Dry white

Appellation : Savennières

Terroir: Schists, sands and sandstone

Grape variety : 100% Chenin Blanc

Harvesting: Manual by successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Yield : 30 to 50 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 13

Residual sugar: 2.9 g/l

Total acidity : 3.33 g/l

Bottle: 750 ml



TASTING NOTES

Robe : Or pâle

Nose: Candied lemon peel scents and mineral scents

Palate : The wine is fresh, on aromas of ripe exotic fruits, light notes of noble vegetable. Wine of great purity, balance all in tension from the attack to the finish, long, crystalline.



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DOMAINE DES

Savennières - Trie Special - 2014



WINE

The Trie Spéciale is a selection of grapes among the "tries" of harvest and a selection of the different "juices" of pressing. This cuvée is only produced in vintages with great potential.



LOCATION

Savennières is a small vineyard of 150 hectares located on the edge of the Loire and facing south. Its terroir is composed of sands and sandstone on the subsoil of schists and volcanic veins (rhyolites). Chenin Blanc, a traditional Angevin grape variety, finds the optimal climatic conditions to reach full maturity and offer the best material necessary for this great dry white wine.



TECHNICAL DATA

Type of wine: Dry White

Appellation : Savennières

Terroir: Schists, sands and sandstone

Grape variety : 100% Chenin Blanc

Harvesting: Manual by successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Yield : 30 to 50 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 13

Residual sugar: 1.1 g/l

Total acidity : 3.19 g/l

Bottle: 750 ml



TASTING NOTES

Robe : Or intense

Nose: Citrus fruits, pineapple, gun stone

Palate : A bright wine, vibrant with an invigorating tone, mouth on citrus fruits, some honeyed notes, the umami is felt, followed by the mineral, aromas of chalk and flint, very beautiful salivating finish on iodine flavors.



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DOMAINE DES

Coteaux du Layon - Carte d'Or – 2017



WINE

The Carte d'Or corresponds to a selection of grapes on old vines on the slopes of the Layon. It is the least concentrated cuvée of our mellow wines.



LOCATION

The Coteaux du Layon are sweet white wines from Chenin Blanc. The appellation covers 27 communes on both sides of the Layon. The most famous part is the closest to the Loire. It includes the commune of Rochefort sur Loire. The terroir consists of sandstone shale. The vines are aged from 15 to 65 years.



TECHNICAL DATA

Type of wine: Blanc Moelleux

Appellation: Coteaux du Layon

Terroir: Sandstone shale

Grape variety : 100% Chenin Blanc

Harvesting: Manual by successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Efficiency : 30 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 11.5

Residual sugar: 104.7 g/l

Total acidity : 3.9 g/l

Bottle: 750 ml



TASTING NOTES

Colour : Golden yellow

Nose: Lemon zest, white flowers

Palate: Ample material that comes to line the palate with delicacy, rich aromas of quince jam and baked apple, honeyed notes, the tension of the attack to the finish gives a perfect balance sugar / acidity to this sweet nectar.

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DOMAINE DES

Coteaux du Layon - Clos Sainte Catherine - 2014



WINE

Exposed to the north, it often produces the most feminine wine of the Domaine.



LOCATION

The Coteaux du Layon are sweet white wines from Chenin Blanc. The appellation covers 27 communes on both sides of the Layon. The most famous part is the closest to the Loire. It includes the commune of Rochefort sur Loire. The terroir consists of sandstone shale. The vines are aged from 15 to 65 years.



TECHNICAL DATA

Type of wine: Blanc Moelleux

Appellation: Coteaux du Layon

Terroir: Schists, sands and quartz

Grape variety : 100% Chenin Blanc

Harvesting: Manual by successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Efficiency : 20 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 11.5

Residual sugar: 124.6 g/l

Total acidity : 6.37 g/l

Bottle: 750 ml



TASTING NOTES

Colour : Straw yellow

Nose: Very greedy, aromas of white fruits and citrus fruits

Palate: Attack all in delicacy, the aromatic frame is marked by the peach of vine, the candied pear, and the quince jam. This is followed by very beautiful bitters that provide a beautiful balance to the wine.

Coteaux du Layon - Cuvée Le Paon -



WINE



LOCATION

The Coteaux du Layon are sweet white wines from Chenin Blanc. The appellation covers 27 communes on both sides of the Layon. The most famous part is the closest to the Loire. It includes the commune of Rochefort sur Loire. The terroir consists of sandstone shale. The vines are aged from 15 to 65 years.



TECHNICAL DATA

Type of wine: Blanc Moelleux

Appellation: Coteaux du Layon

Terroir: Sandstone shale

Grape variety : 100% Chenin Blanc

Harvesting: Manual by successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Efficiency : 25 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol:

Residual sugar: g/l

Total acidity: g/l

Bottle: ml



TASTING NOTES

Dress :

Nose:

Palace :

DOMAINE DES *Baumard*

Quarts de Chaume - Quarts de Chaume - 2017



WINE

The greatest wine in the Val de Loire. It enjoys a terroir and a unique location. Its wines are of a rare breed and elegance. A remarkable texture that combines power and sharpness, richness and precision. Mix floral bouquets, notes of citrus and orchard fruit.



LOCATION

The Quarts de Chaume is the most famous of the Anjou wines. The origin of its name dates back to the Middle Ages. The winegrowers then had to give as payment to the Abbess of Ronceray d'Angers, the "quarter of the harvest hanging on the reverse of the hillside exposed to the south" produced in the tenement of Chaume. Harvested in October by hand, by successive sorts, the grapes are transported in shallow crates, in order to better preserve the physical qualities of the fruit. The bunches are deposited whole in a pneumatic press.



TECHNICAL DATA

Type of wine: Blanc Moelleux

Appellation : Quarts de Chaume

Terroir: Sandstone shale, quartz, rhyolites, spilites

Grape variety : 100% Chenin Blanc

Harvesting: Manual by successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Yield : From 5 to 18 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 11

Residual sugar: 157.7 g/l

Total acidity: 4.73g/l

Bottle: 750 ml



TASTING NOTES

Colour : Bright gold

Nose: Fig, honey, flowers

Palate : Great richness, roasted figs, candied orange peels, mirabelle made well energized by a chiseled material from the attack to the finish that provides elegance, very long in the mouth.



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DOMAINE DES

Rosé de Loire - Rosé de Loire - 2020



WINE

This rosé is an easy wine. Its sugar/alcohol/acidity balance gives it a lot of flexibility and makes it a refreshing and pleasant rosé.



LOCATION

The Rosé de Loire is distinguished in taste from the rosé d'Anjou and the Cabernet d'Anjou, by its dry character, without sweetness. It thus easily accompanies a meal from the starter to the cheese.



TECHNICAL DATA

Type of wine: Dry rosé

Appellation : Rosé de Loire

Terroir: Sandstone shale

Grape variety : 100% Cabernet franc

Harvesting: Manual

Average age of the vines: 35 years

Cultivation : Organic

Yield : 30 to 50 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 11.5

Residual sugar: 0.2 g/l

Total acidity: 3.82 g/l

Bottle: 750 ml



TASTING NOTES

Colour : Soft pink

Nose: Great delicacy, fresh fruit

Palate : The wine is fresh and tart, on pretty citrus fruits such as blood orange and grapefruit, then come lingonberries and currants. It is a balanced rosé that shines with its gourmet and sharp profile.

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DOMAINE DES

Cabernet d'Anjou - Cabernet d'Anjou - 2017



WINE

A barley sugar tinged with clementine and iris. Suitable for aging, it takes on a tiled shade.



LOCATION

It is the only tender rosé PDO wine in France. The aromatic sweetness of Cabernet d'Anjou differentiates it from other generally dry rosés.



TECHNICAL DATA

Type of wine: Semi-dry rosé

Appellation: Cabernet d'Anjou

Terroir: Sandstone shale

Grape variety : 100% Cabernet Franc

Harvesting: Manual

Average age of the vines: 35 years

Cultivation : Organic

Yield : 30 to 50 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 11

Residual sugar: 35.9 g/l

Total acidity : 5.66 g/l

Bottle: 750 ml



TASTING NOTES

Colour : Salmon pink

Nose: Citrus fruits and faded flowers

Palate : A fresh and delicate rosé, with great drinkability, it develops aromas of blood orange and ripe grapefruit. Its slight sweetness brings it a very greedy side without weighing it down.



Baumard

DOMAINE DES

Anjou rouge - Le Logis - 2016



WINE

This Anjou is a fresh red, with pleasant tannins, which is relaxing and very balanced, in a perfectly Loire spirit.



LOCATION

This wine does not correspond to the canons of fashion or the market. The objective is not to align with a model, with a type, but to develop a light, pleasant, naturally digestible wine, whose taste is corresponding to that of the winemaker. It is a wine "to love", a wine "amateur", made for personal and daily use. The Logis de la Giraudière follows the whims of the vintage. Nine years out of ten, its color is light, of a light ruby.



TECHNICAL DATA

Type of wine: Red

Appellation: Anjou rouge

Terroir: Sandstone shale

Grape variety : 100% Cabernet Franc

Harvesting: Manual

Average age of the vines: 35 years

Cultivation : Organic

Yield : 30 to 50 hl/ha

Pressing : Incubation of whole grapes. Carbonic maceration.

Fermentation: Low temperature, long and controlled

Alcohol: 12

Residual sugar: 0.1 g/l

Total acidity : 3,01 g/l

Bottle: 750 ml



TASTING NOTES

Dress : Grenadine

Nose: Small red fruits

Palate : This wine is an ode to gluttony, generous, its powerful strawberry aromas make it a friendly wine of great drinkability. The material is particularly round, the discreet tannins are silky, a Cabernet Franc that pinotes.



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DOMAINE DES

Anjou rouge - Clos de la Folie - 2018



WINE

Unlike the original label, which is a collection of many quotes about madness, wine is easily decoded, as it is built on a gourmet pleasure. Material and elegance. Refined expression of a red wine from the Loire. Only produced in certain years.



LOCATION

The "Clos de la Folie" is developed according to the same principles as Le Logis, but it must reach a level of distinction and elegance sufficient to be able to bear its name. Vintages produced: 1989-1990-1995-1997-2003-2005-2009-2015-2018



TECHNICAL DATA

Type of wine: Red

Appellation: Anjou rouge

Terroir: Sandstone shale

Grape variety : 100% Cabernet Franc

Harvesting: Manual

Average age of the vines: 35 years

Cultivation : Organic

Yield : 30 to 50 hl/ha

Pressing : Incubation of whole grapes. Carbonic maceration.

Fermentation: Low temperature, long and controlled

Alcohol: 14

Residual sugar: 0.1 g/l

Total acidity: 2.77 g/l

Bottle: 750 ml



TASTING NOTES

Colour : Intense garnet

Nose: Wild raspberries and blackberries

Palate : The Clos de la folie is full of passion, the wine has a character well soaked on beautiful aromas of blackcurrant and gooseberry, the finish is very elegant between white pepper and peony.



DOMAINE DES *Baumard*

Crémant de Loire - Turquoise Map - Brut



WINE

The Turquoise Card has been developed at the Domaine since 1957. The "classic" of the house. Fine bubbles, freshness, length in the mouth. Very high digestibility.



LOCATION

The Crémant de Loire, recognized AOC in 1975, is the worthy heir of Champagne to whom it owes its existence. Faced with the growing demand for fine bubble wines, the great houses of Reims and Epernay set up subsidiaries in the Loire Valley at the beginning of the 19th century. They had noted similar conditions for making semi-sparkling wines.



TECHNICAL DATA

Type of wine: Blanc Brut or Demi-Sec

Appellation: Crémant de Loire

Terroir: Sandstone shale

Grape variety : 30% Chenin Blanc, 40% Cabernet Franc 30% Chardonnay

Harvesting: Manual by successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Efficiency : 50 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 12.5

Dosage: 4-5 g/l

Total acidity : 3.19 g/l

Bottle: 750 ml



TASTING NOTES

Colour : Pale yellow with silver highlights

Nose: Mineral, autumn fruits, quince, pear and apple

Palate : The wine is tense, it enjoys a great freshness brought by the citrus fruits (lemon and grapefruit), followed by softer, finely sevelled, honeyed notes. The finish is mineral, chalky.



DOMAINE DES *Baumard*

Crémant de Loire - Coral Map - Brut



WINE

A rosé marked by the "grain" of the juices of "sizes" of Cabernet (2nd pressed) and moderated by the Grolleau grape variety. Great distinction. Very high digestibility.



LOCATION

The Crémant de Loire, recognized AOC in 1975, is the worthy heir of Champagne to whom it owes its existence. Faced with the growing demand for fine bubble wines, the great houses of Reims and Epernay set up subsidiaries in the Loire Valley at the beginning of the 19th century. They had noted similar conditions for making semi-sparkling wines.



TECHNICAL DATA

Type of wine: Rosé Brut or Demi-Sec

Appellation: Crémant de Loire

Terroir: Sandstone shale

Grape variety : 80% Cabernet Franc 20% Chenin Blanc

Harvesting: Manual by successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Efficiency : 45 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 12.5

Dosage : 4-5 g/l

Total acidity : 2.21 g/l

Bottle: 750 ml



TASTING NOTES

Colour : Pale rose gold

Nose: ripe red fruits and beeswax

Palate : The palate is tense, dominated by red fruits of great freshness, raspberry and currant, the wine is gourmet and tart. Elegant notes of brioche with pralines take us back to childhood.



DOMAINE DES *Baumard*

Crémant de Loire - Cuvée Millésimée Extra Brut - 2014



WINE

The cuvée is a blend of "cuvée" juice (first pressed). Extra raw, rare and large-aging production.



LOCATION

The Crémant de Loire, recognized AOC in 1975, is the worthy heir of Champagne to whom it owes its existence. Faced with the growing demand for fine bubble wines, the great houses of Reims and Epernay set up subsidiaries in the Loire Valley at the beginning of the 19th century. They had noted similar conditions for making semi-sparkling wines.



TECHNICAL DATA

Type of wine: Blanc Brut

Appellation: Crémant de Loire

Terroir: Sandstone shale

Grape variety : 80% Chardonnay 20% Cabernet Franc

Harvesting: Manual by successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Efficiency : 45 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 12.5

Dosage : 2-3 g/l

Total acidity : 5.34 g/l

Bottle: 750 ml



TASTING NOTES

Colour : Intense white gold

Nose: Passion fruit, orange blossom, pastries

Palate : The wine is rich and structured, its prolonged ageing on latte and its late disgorging give it a vinous and complex aspect on acacia honey, dried fruits and brioche complete this aromatic richness. The bitters at the end of the mouths are salivating and provide great drinkability to the wine.



Crémant de Loire - Brut Rosé -



WINE



LOCATION

The Crémant de Loire, recognized AOC in 1975, is the worthy heir of Champagne to whom it owes its existence. Faced with the growing demand for fine bubble wines, the great houses of Reims and Epernay set up subsidiaries in the Loire Valley at the beginning of the 19th century. They had noted similar conditions for making semi-sparkling wines.



TECHNICAL DATA

Type of wine: Rosé Brut

Appellation: Crémant de Loire

Terroir: Sandstone shale

Grape variety : 80% Cabernet Franc 20% Grolleau

Harvesting: Manual by successive sorts

Average age of the vines: 35 years

Cultivation : Organic

Efficiency : 45 hl/ha

Pressing : Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol:

Recurring sugar: ? g/l

Total acidity:? g/l

Bottle: ml



TASTING NOTES

Dress :

Nose:

Palace :