



Baumard

Savennières Clos du Papillon 2015

Savennières

ESTATE

Domaine des Baumard produces some of the finest examples of Savennières, and Jean Baumard and now his son, Florent, are universally regarded as the finest winemakers in the appellation. Their wines are among the most unique and rewarding in the world: dry whites of intense concentration, perfume, and longevity.

WINE

Domaine des Baumard's single-vineyard "Clos du Papillon" hails 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, and produces what must be one of the most under-appreciated great white wines in the world. The sheer intensity of the orchard fruit, floral, and earthy minerality notes emerging as the structure of the wine builds – nothing short of thrilling.

VINEYARD

Soils: Baumard's Clos du Papillon holdings total 10 acres of mostly schist soils, with sandstone and siltstone over rhyolite.

Yields: The vines average 35 years of age, and yields are a minuscule 30 hl/ha.

Grape Varieties: 100% Chenin Blanc

Vineyard Management: Baumard adheres to several core principles in managing their vineyard, including:

- alternating cover crop among rows
- trellising high to capture sunlight and ensure ripeness
- respecting natural balances and treatments
- controlled treatments

WINEMAKING

Fermentation: The wines are fermented in stainless steel tanks at low temperatures on their lees; no wood is used in the winemaking or aging process, which Florent believes allows him to achieve a purer expression of site.

Aging: The wine spends 9 months on the lees in tank before being bottled.



95

WINE SPECTATOR

"This is very alluring, with salted butter, blanched almond and tarragon highlights amid the core of creamed pear, green plum and white ginger flavors. The distinctive mouthfeel combines creamy and zesty elements, while racy minerality extends the finish."