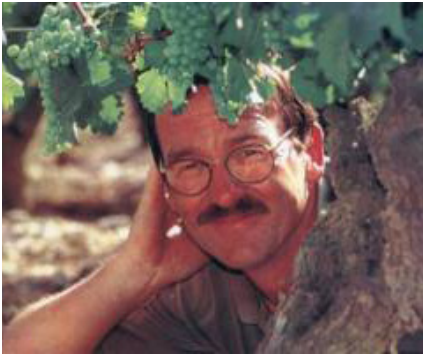


**LOIRE VALLEY**  
**CHINON**
**BERNARD BAUDRY**  
**CRAVANT**


**OVERVIEW** | Bernard Baudry was born into a family of winemakers in Cravant, and studied oenology at the Lycée de Beaune before he found his way back to the Loire. He first worked as viticultural advisor in Tours, before he struck out on his own, establishing a 2 hectare vineyard in Chinon. This was in 1982, and over the two decades and more since then the domaine has expanded to give Baudry more than 30 hectares of Cabernet Franc. He is now joined by his son Mattheiu, who has returned to the family domaine following his studies in Mâcon and Bordeaux and subsequent experience in Tasmania and California. Baudry's style exemplifies rich, precise fruit picked at perfect ripeness levels and vinified cleanly using state-of-the-art equipment.

**VINEYARD AREA:** 31 hectares

**ANNUAL PRODUCTION:** 10,000 cases

**TOP SITES:** Clos Guillot, La Croix Boisée

**SOIL TYPES:** gravel, clay, chalk, limestone

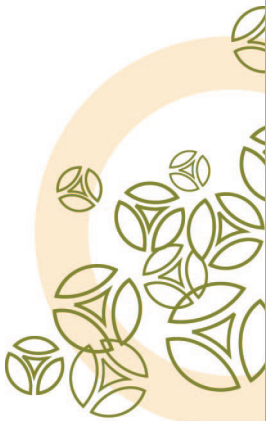
**GRAPE VARIETIES:** cabernet franc

**VINEYARD/CELLAR PRACTICES** | The estate is carefully managed, with debudding to control yields and manual harvesting, before separate vinification of the fruit according to the vineyard of origin; in doing so they produce two white cuvées in very limited quantities, although it is the five separate cuvées of red thus created that attract me to the domaine.

**WINES** | **Les Granges** is produced from 6 hectares of vines planted on alluvial sand and gravel soils on the banks of the Vienne between 1985 and 1988; these are some of Baudry's youngest vines and they also have the most difficult time; when the Vienne bursts its banks the vineyard can flood, and Baudry has been known to undertake pruning from a rowing-boat. Yields are 40-50 hl/ha, and fermentation is temperature-controlled in stainless steel, the intention being to produce a fresh wine for early drinking.

**Les Grezeaux** is another gravel cuvée, from a site with a clay subsoil. The vines for this wine are up to sixty years old, Baudry's oldest, and are hand harvested at a yield of 40 hl/ha. It is fermented in cement, but then sees typically a year of barrel ageing, in wood which is between one and five years old. Again this is a wine with more structure, capable of showing improvement in the cellar.

The two top cuvées are **Clos Guillot** and **La Croix Boisée**. The former is produced from young vines, planted between 1993 and 2000, but nevertheless possesses a quality which does not betray its youthful origins. This may reflect the fine terroir, chalky limestone, which gives rise to Chinon's greatest wines, with some clay. Yields are kept down to 40 hl/ha, and the fruit is harvested by hand. In the winery it sees a fermentation in wood, followed by a year in oak before bottling. The latter, La Croix Boisée (once called Cuvée Signature), again originates from chalky terroir with a fine clay topsoil. These vines are a little older at up to 35 years, and are harvested at 35 hl/ha. This also sees fermentation and ageing in oak. Both these cuvées are finely structured, elegant wines, with La Croix Boisée having the edge in tannic structure, although both have the substance and balance necessary to see them through a good period of ageing in the cellar. They have a pure expression of fruit and exhibit a fine structure.


**trriage wines**

4755 Colorado Avenue South, Ste A  
 Seattle, WA 98134  
 206. 763. 5994  
 fax 206. 883. 0215

2210 North Lewis Street  
 Portland, OR 97227  
 503. 236. 6262  
 503. 236. 3660 fax