



Baumard

Crémant de Loire Carte Turquoise

Crémant de Loire

ESTATE

Domaine des Baumard produces some of the finest examples of Chenin Blanc, 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.

WINE

First produced in 1957, Baumard's Crémant Carte Turquoise is a beautiful, hand-crafted example of this appellation, which now covers both the Anjou and Touraine AOCs. The grapes are sourced from the estate as well as from a few selected growers, with the average vineyard age of 35 years. Baumard produces this Crémant using the classic méthode Champenoise, with a minimum of 24 months en tirage, resulting in a wine with an exceptionally fine mousse, and complex aromas and flavors of apples, pears, almonds and honey. The palate is fresh and appetizing, reflecting the low dosage of 5-6 grams – essentially an Extra Brut.

VINEYARD

Soils: The grape come from vineyards planted on a variety of soils, predominantly schist, sandstone, and sand.

Yields: 3.0-3.5 tons per acre, well below the AOC maximum of about 6 tons per acre.

Grape Varieties: Chenin Blanc (generally about 60%), Cabernet Franc (25%), Chardonnay (15%).

WINEMAKING

Fermentation: Grape are whole-cluster pressed and the base wine is fermented in stainless steel. Secondary fermentation takes place in bottle (Méthode Champenoise).

Aging: The wine spends at least 24 months en tirage, double the AOC minimum requirement.

Alcohol: 12.5%



TASTING NOTE

The NV Carte Tourquoise is extraordinarily consistent, with markedly fresh aromas of pears and almonds, and a rich, complex palate enlivened by a refined mousse. A beautiful and original interpretation of the category.