



DOMAINE
PATRICK
BAUDOUIIN

Chaufefonds sur Layon, 28th April 2021



L'ANJOU NOIR COMES OUT OF THE SHADOWS!

And in highlight clothes, draped in chenin wines.

Our chenin wines were trapped by gold. Gold of botrytis, this philosopher's stone which can transform the rot into nobility. Noble rot which on one hand raised our wines to paradise but on the other hand fell them to hell. Transmuting this natural scarcity into artificial banality, that was the inversion of philosopher's stone. During all the 20th century to obtain « sweet wines » of chenin, winegrowers used chaptalization systematically, without taking care of weather during the harvest. It was transformed gold into lead.

Nethertheless, temptation was too strong. White wines were for a long-time acid, green. Winegrowing area which could proposed sweet wines were rare and searched. Besides the hunger of humans for the sugar is genetically strong. For several years sugar was associated with the social recognition by the possession of it. However, it was based on a cultural and economic model which believe into an eternal rentability based on artificialisation. At the end of 19th century, the falling of the heavening sweet wines to the hell began because of industrial sugar, badly named « refined ». This was possible thanks to some selection of beetroot varieties rich of sugar, and an industrial extraction process.

This massification of the production of sugar « refined » had disastrous effects on human alimentation, so on the farming. As consequence, our Anjou of schiteous slopes and the chenin were forgotten for a century. From a magic grape variety able to produce fresh dry wines to complex delicacy of sweet, through the shades of off-dry to the sparkling one, the wine consumers had to face with wines which had green acidity with high level of sugar.

So what? Today, a grape variety reborned! The chenin did not give up on these soils, on his authenticity, to the wine lovers. From these bad sugars it refined all his natural charms. The estate Patrick Baudouin has worked at his reborn for 30 years now. First, we stopped chaptalization. Then we worked every day at the rehabilitation of the major sweet wines and at the rediscovery of the terroir dry chenin which are today ready to conquer a good choice place in the paradise of major white wines. Also, we had replanting the slopes of Anjou noir, by deepening an agro-environmental and social approach, and working our vines with horses and sheeps! Moreover, we are sensitive to the preservation and the discovery of our architectural and landscape patrimony: we are waiting for you, as soon as possible, at Ardenay, at the estate at Princé, in our vines, on our slopes, between Loire and Layon.

Information about frost: Many of you manifested solidarity in this period where we were fighting to keep as much as possible for the harvest 2021. Thank you from the heart, we greatly appreciate, and we will keep you informed of the situation when we can do a review.