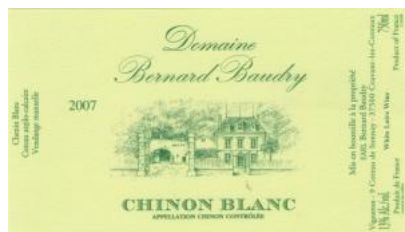


Domaine Bernard Baudry

Wines



A.O.C Chinon Blanc

Soil: Clay and limestone

Grape: Chenin Blanc

Vines: 10 years old

Vinification: Slow press (pneumatic). Light débourbage, then fermented and aged in barrel. Bottling depends on time of fermentation.



A.O.C Chinon "La Croix Boissée" Blanc

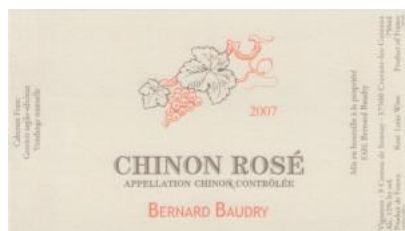
Soil: Limestone

Grape: Chenin Blanc

Vines: 18 years old

Exposition: full south

Vinification: Slow press (pneumatic). 24 débourbage, then fermented and aged in barrel. Bottling depends on time of fermentation.

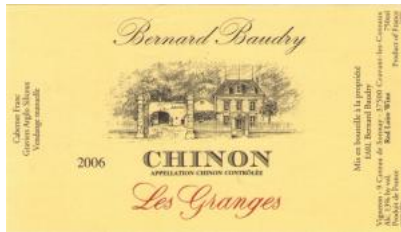


A.O.C Chinon "Rosé"

Soil: gravel and clay from varying hills, depending on vintage

Grape: Cabernet Franc

Vinification: Slow, direct pneumatic press. Light débourbage, then fermented in cuves.



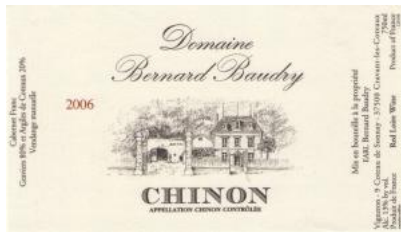
A.O.C Chinon "Les Granges":

Soil: Mixed gravel and sand with clay-silica subsoils.

Grape: Cabernet Franc

Vines: 6 h parcel in the commune of Cravant. Vines planted between 1985 and 1988.

Vinification: Fermented 15 days in vats then aged 7 months in barrel. Bottled in Spring.



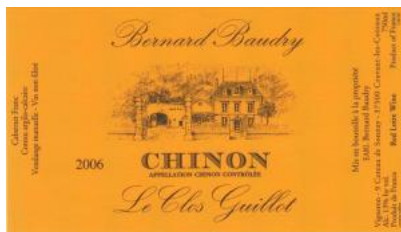
A.O.C Chinon "Domaine":

Soil: 70% Gravel and 30% Clay Slopes

Grape: Cabernet Franc

Vines: Between 30 and 35 years

Vinification: Slow fermentation in cement vats. Aged in wooden vats and 5-10 year old barrels for 12 months.



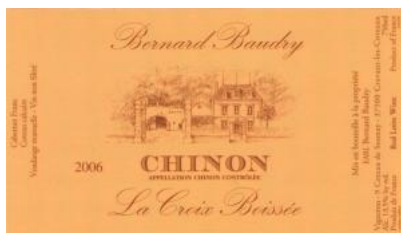
A.O.C Chinon "Clos Guillot":

Soil: Limestone hill exposed South-South West. Heavy clay at the top, yellow limestone at the bottom of the plot.

Grape: Cabernet Franc

Vines: Planted between 1993 and 2000 in the commune of Chinon.

Vinification: Fermented 15 days in in wooden vats with regular pigeages. Aged in barrel that have seen 2 to 5 vintages for 12 months.



A.O.C Chinon "La Croix Boissée":

Soil: Clay-limestone on slopes shaped by severe erosion.

Grape: Cabernet Franc

Vinification: Fermentation for 20 to 30 days in wooden vats with regular pigeages. Aged in new oak (1 to 3 years) for 12 to 14 months.