Coteaux du Layon Carte d'Or

Domaine des Baumard

Luscious Loire Chenin Blanc with honeyed stone fruit, tropical notes and a bright, refreshing finish.

Country	France
Region	Coteaux du Layon, Loire Valley
Grapes	Chenin Blanc
Vintage	2023
Alcohol	11.5% ABV
Bottle size	375 ml (half bottle)
Style	Sweet white, luscious and fresh
Farming	Sustainable practices
Suitability	Vegan and vegetarian



Tasting note

Honey and ripe yellow stone fruit are lifted by notes of mango, guava and pineapple. The palate is luscious and generous, with bright Chenin Blanc acidity keeping the sweetness beautifully balanced. Rich in flavour yet refreshing on the finish, it makes an inviting partner for fruit desserts or blue cheese.

The producer

Based in Rochefort-sur-Loire, the Baumard family has grown vines here since 1634. Jean Baumard shaped the modern estate from the 1950s, and his son Florent returned in 1987. Their focus is Chenin Blanc, making precise, ageworthy dry and sweet wines that express the vineyards without oak.

Winemaking

Grapes are picked by hand in successive passes, selecting ripe, concentrated fruit. Gentle pressing is followed by slow fermentation in stainless steel. Fermentation is stopped with natural grape sugars remaining, balancing sweetness with Chenin's freshness. The wine sees no oak, keeping its fruit and floral character clear.

Food pairing

Apricot tart, pineapple upside-down cake, Roquefort or other blue cheeses.