

3 Coteaux

BAUDRY & DUTOIR started off in 2003 thanks to the partnership of Christophe BAUDRY – owner of Domaine de la Perrière in Cravant-les-Coteaux, son and grandson of winemakers, a man who carries on the tradition – and Jean-Martin DUTOIR – who settled in the Chinon region at Domaine du Roncée in 1993 after getting the viti-œnologist diploma.

Our CUVÉE 3 Coteaux results from the blend of small parcels of Chenin Blanc from 3 hill sides: **Coteau des Chénaies** from Domaine de la Perrière, **Coteau des Chenanceaux** from Domaine du Roncée and **Coteau de l'Olive**, a plot planted in early 2000s and harvested for the first time in 2010.

CHINON white wines are a confidential part of the appellation, produced from dry Chenin Blanc, also called Pineau de la Loire. The best terroirs to produce this rare and outstanding white wine are chalky-clayey or silicious-clayey soils.



Vintage	2024
Area	3 ha 50
Terroir	Chalky-clayey hillsides
Varietal	Chenin Blanc also called « Pineau de la Loire »
Winegrowing	Regenerative agriculture, High Environmental Value
Pruning	Guyot simple
Yields	40 Hl/Ha
Vinification	Grapes are harvested when perfectly ripe and immediately pressed. Settling of the juice and fermentation at low temperature in stainless steel tank. No malolactic fermentation.
Aging	100% in stainless steel tank, a few months on lees
Alcohol	12 %
Residual sugar	<1 g/L
Service T°	10/12°C
To drink	2 to 3 years
Tasting	Pretty nose of citrus fruits and white fleshed fruit. Freshness in aromas (quince, pear, green apple) and fullness in texture.
Food / wine	On its own as an aperitif or with fish cakes, tempura, gravlax trout, raw fishes or citrus desserts.

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