

« l'ainsi fait »

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-œnologue diploma.

« Since few years, we transformed the whole process of vinification, from the grapes to the tanks, from the tanks to the press, from the must to the finished wine and we managed to make this wine without sulfure during the whole winemaking process. We can offer this wine 'without added sulfure', 7000 bottles carefully made, using high quality cork, so the wine can rest and age well in the cellar. »

With or without sulfure, the wine making process calls savoir-faire and tradition. Wine is obviously a humanist product, that's what the hand shows on the label.



Vintage	2024
Terroir	Clay and limestone
Type of grape	Cabernet Franc
Winegrowing	Organic, Regenerative agriculture, HVE
Pruning style	Guyot simple
Yields	40 Hl/Ha
Vinification	Grape selection on the vineyard, respect of the integrity of the grapes with gravity filling process, short time in stainless steel tanks...without added sulfure.
Alcohol	12.5 %
T° of service	14/16°C
Aging	2 to 3 years
Tasting	Deep and dark colour, tasty nose with red fruits aromas, seductive attack, full and generous in mouth.
Wine and food pairing	Poultry, pork or duck, with cured ham, roasted vegetables, or exotic cuisine.

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