

# Le Petit Lieu-Dit

The story of BAUDRY & DUTOIR started in 2003 from 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.

Already references in the CHINON appellation, they wanted to find the right place to produce Sauvignon blanc, a grape variety whose expression of the Loire, all in freshness and finesse, is recognized around the world.

After several years searching for the ideal terroir, they planted vines in 2012 in LIGRE, in a place named lieu-dit « Rouilly », on an clay and limestone soil, facing south-east. Thanks to this exposure and soil, the Sauvignon variety can express its full potential.

The quality of the first harvest confirmed the great potential of this place for a vineyard.



<b>Vintage</b>	2023
<b>Terroir</b>	Clay and limestone
<b>Type of grape</b>	Sauvignon Blanc
<b>Pruning style</b>	Cordon
<b>Winegrowing</b>	Organic certified, HVE, Conservation agriculture
<b>Vinification</b>	The grapes are picked by night to keep the aromatic potential. After being quickly pressed, the must lays on the skins and vinified at cool temperature.
<b>Residual sugars</b>	< 1 g/l
<b>T° of service</b>	10°- 12°C
<b>Ageing</b>	3 years
<b>Tasting</b>	Fresh, with litchis and citrus aromas. Some white floral notes as well.
<b>Food and wine pairing</b>	Perfect as an aperitive to leave us wanting more without saturating the palate, it will pair ideally with grilled fish and shellfish but also with appetizers such as the first asparagus of Spring or savoury tarts.