

Domaine de la Perrière

Christophe BAUDRY represents the 6th generation of the BAUDRY family to own the Domaine de la Perrière.

Located in Cravant-les-Coteaux, the main village of the CHINON AOP, the vineyard of Domaine de la Perrière now stretches across 30 hectares. Set at a reasonable distance from the river's deep water table, these poor, well-drained soils allow Cabernet Franc to express its finest qualities.

Christophe BAUDRY took over the DOMAINE in 1990 with the aim of continually improving and sharing his passion for the region, the vines, and CHINON wines. This goal is now pursued alongside Jean-Martin DUTOIR, with whom he partnered in 2003. After three years of conversion, a new milestone was reached in 2021 with the certification in Organic Farming (Agriculture Biologique).



Area	2 hectares
Terroir	Ancient Gravels from Vienne river bank.
Grape Variety	Cabernet Franc also called « Breton »
Yields	45 Hl/Ha
Certifications	Organic et HVE (High Environmental Value) Beyond labels and certifications, our vines are cultivated according to the principles of regenerative viticulture, which preserves living soil, essential to the delicate, intimate balance between the vine and its terroir.
Vinification	To preserve the fruity freshness, the grapes are harvested at night. This rosé is obtained through a gentle pressing of the whole clusters. Only the first juices are kept. Cold settling on the lees, followed by a slow, cold fermentation, helps reveal both the intensity and aromatic complexity of the wine.
Ageing	100% in inox vat, on fine lees.
Alcohol	12 %
Service T°	10 -12°C
Tasting	Pale pink in color, with an intense nose of rhubarb and fresh fruit, accented by citrus notes. The palate is fresh and fruity.
Food Pairings	A thirst-quenching wine for the height of summer, perfect for pairing with spicy dishes.

BAUDRY & DUTOIR

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