



# MAISON GAZEAU-BALDI

## Coteaux du Loir

The Coteaux du Loir and Jasnières, once overlooked corners in the Loire Valley, have evolved from their historical challenges to become home to a small community of passionate winemakers. Despite being overshadowed by more prominent Loire Valley regions, these areas, particularly the most northerly appellations, faced difficulties in achieving ripeness throughout much of the 20th century. However, by the turn of the century, a dedicated group of innovative winemakers emerged, cultivating a following for the mineral-rich Chenin from Jasnières and the vibrant Pineau d'Aunis from the Coteaux du Loir. The Coteaux du Loir, with fewer than 100 hectares of vines and a handful of producers, and Jasnières, with slightly fewer hectares but focused exclusively on Chenin Blanc, together comprise less than 130 hectares.

Jean-Damien Gazeau-Baldi's journey to becoming a vigneron took a circuitous route, beginning with a background in gastronomy and a stint as a chef de rang in Lyon. After formal studies in viticulture and enology and gaining experience in various wine regions, he met Aurély Gazeau-Baldi in Lyon, where she had settled after a period of wanderlust, working as a school teacher. In 2020, they relocated to the Sarthe, Aurély's familial region, and established Maison Gazeau-Baldi in 2022 after acquiring Domaine de la Gaudinière. The estate, spanning 8 hectares, provided an ideal size for the couple, with Jean-Damien's departure from larger estates and Aurély's hands-on vineyard and cellar training. Recognizing the quality of their terroirs, they initiated the conversion to organic and biodynamic farming in 2022. In the cellar, they eschew a strict recipe, allowing their vineyard work to guide the fermentation and élevage processes. Harvesting by hand, conducting spontaneous fermentations, minimizing SO<sub>2</sub> use, and avoiding reductive practices, they aim to produce expressive wines that are approachable in their youth yet retain the potential for aging.

Maison Gazeau-Baldi's Coteaux du Loire is a harmonious blend that showcases the unique terroir of La Male Perdrix, a parcel facing west on stony soils of flint clays and tufa subsoil. Comprising 80% Pineau d'Aunis and 20% Côt, this wine embodies a beautiful cohabitation between two grape varieties and two generations of vines, with an impressive age range spanning 70 years for Pineau d'Aunis and 5 years for Côt. The vineyard management is certified organic and biodynamic, reflecting a commitment to sustainable practices. The grapes are harvested manually from vines with a planting density of 6,000 per hectare and are meticulously vinified through maceration of Aunis in whole bunches, accompanied by a direct pressing of Côt. The resulting wine unveils a spicy and fruity nose, adorned with notes of fresh roses. In the mouth, it exudes suppleness, minerality, light tannins, and an enduring length.

### ORIGIN

*France*

### APELLATION

*Coteaux du Loir*

### SOIL

*Flint clay soils*

### AGE OF VINES

*5-70*

### ELEVATION

*144 meters*

### VARIETIES

*Pineau d'Aunis, Côt*

### FARMING

*In conversion*

*Certified organic and biodynamic (ECOCERT) in 2022 vintage*

### FERMENTATION

*Manual harvest, maceration of Aunis in whole bunches with a direct pressing of côt, regular punching for 20 days., fermented in native yeasts*

### AGING

*6 months, vegan*

**JON-DAVID  
HEADRICK  
SELECTIONS**

