



MAISON GAZEAU-BALDI

Rendez-Vous

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 SO₂ use, and avoiding reductive practices, they aim to produce expressive wines that are approachable in their youth yet retain the potential for aging.

Rendez-Vous is a captivating expression of 100% Chenin Blanc, crafted exclusively from young plots of vines less than 10 years old, facing the sun-drenched slopes above the Jasnières hillside. The vineyard, certified organic and biodynamic, is meticulously managed with a planting density of 6,000 vines per hectare and the vines rooted in Riparia Gloire de Montpellier rootstock. This Vin de France, produced in limited quantities of 7,000 bottles annually, undergoes a meticulous vinification process involving gentle pressing and cold settling. The result is a wine that beautifully showcases the essence of Chenin, revealing a fruity nose and aromas of white-fleshed fruit. The palate is adorned with a delightful interplay of mineral undertones and citrus notes, culminating in a refreshing finish.

ORIGIN

France

APPELLATION

Vin de France

SOIL

Flint clay soils

AGE OF VINES

10

ELEVATION

144 meters

VARIETIES

Chenin

FARMING

In conversion

Certified organic and biodynamic (ECOCERT) in 2022 vintage

FERMENTATION

Manual harvest, gentle pressing with cold settling, fermented in native yeasts

AGING

1 month in tank, vegan

