



MAISON GAZEAU-BALDI

Jasnières

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.

Maison Gazeau-Baldi's Jasnières is a distinguished Chenin Blanc from vines over 60 years old on flint clay soils. Crafted with meticulous care, this wine undergoes a three-month fermentation followed by ten months aging on lees, further refined by six months in the bottle. From the first pour, you'll be greeted by its intense bouquet, intertwining citrus zest and ripe orchard fruit, evoking the subtle sweetness of acacia honey. Delving deeper into its complexity, discover layers of white flowers and cooked fruit, underscored by a mineral backbone that speaks of its terroir. Balanced with a marked tension and vibrant acidity, this wine offers a lingering finish, a testament to its impeccable quality and pedigree.

ORIGIN

France

APPELLATION

Jasnières

SOIL

Flint clay soils

AGE OF VINES

60+

ELEVATION

144 meters

VARIETIES

Chenin

FARMING

In conversion

Certified organic and biodynamic (ECOCERT) in 2022 vintage

FERMENTATION

Manual harvest, maceration in whole bunches fermented for 3 months

AGING

10 months on lees and 6 months in bottle, vegan

