



# Clément Baraut Savennières

RETURN TO  
**TERROIR**  
wine importers & educators

## « *Le Pitrouillet* »



**THE ESTATE** Clément Baraut left Bordeaux for the Loire Valley early in his winemaking career, already a believer that wine is made in the vineyard, not the cellar. He arrived there in 1989 and eventually became a consultant specializing in organic and biodynamic grape growing and winemaking. He quickly found work for several prominent Savennières estates, including Domaine Closel, Domaine de Rochambeau and Patrick Baudouin.

When he decided to make his own wine, he decided to stay in the area. In 2008 Clément bought a small plot in the AOC of La Roche-aux-Moines, and in 2009 bought the plot for “Le Pitrouillet” from Nicolas Joly in the AOC of Savennières.

**TERROIR** Shallow topsoil of sandy loam on top of schist, ochre and sandstone. Situated on a northwest facing slope. A .75 ha vineyard purchased from Nicolas Joly in 2009.

**FARMING** Ecocertified Organic & Demeter certified. Grapes are hand harvested and sorted in the vineyard. 35 hl/ha yields.

**GRAPES** 100% Chenin Blanc. Planted in 1980. 290 cases produced.

**WINEMAKING** Fermented with native yeasts in neutral Burgundy barrels. Aged for the first eight months in barrel on the fine lees, then transferred to cuve until bottling. Sulfured at bottling only.

**TASTING NOTES** Rich and creamy with a contrasting mouthwatering acidity and chiseled structure. A delicate nose with citrus, honey and floral notes and a palate that packs a punch but balances its intensity with freshness and minerality. The wine has flavors of tangerine, almond, green apple and hint of chamomile tea.

**FOOD PAIRING** Seared scallops, veal, risotto with morels and peas.

