

## Domaine Cédric Bardin



|             |  |
|-------------|--|
| VINTAGE     | 2015   |
| REGION      | Loire Valley   |
| APPELLATION | Côteaux du Giennois  |
| VARIETAL    | 100% Sauvignon   |
| TERROIR     | Clayey & marl  |
| INFO        | <p>4 Ha (9.88 Acres) vineyard, 2 Ha (4.94 acres) devoted to White Côteaux du Giennois</p> <p>30 year old vines on average - Vinification in stainless steel tanks—4 to 6 months ageing on lees.</p> <p>300cs production</p> <p>Fined / Filtered</p> <p><a href="#">Sustainable Agriculture Practices</a></p> |

### About the Estate:

Domaine Cédric BARDIN spreads over 13 hectares (31.33 acres) of vines on both banks of the Loire River, within the towns of Pouilly sur Loire, Saint-Satur and Bannon, in the Cher area.

Cedrick & Nelly BARDIN recently acquired 4 Hectares (9.88 acres) within the Côteaux du Giennois (Appellation since 1998, a bit more than 1100 acres located around Gien, a town between Orleans and Sancerre, on the Eastern edge of the Loire Valley).

As for the reputed and brilliant Cédric BARDIN Sancerre & Pouilly-Fume, their 3 colors Côteaux du Giennois are produced with Sustainable approach to the culture of the vines, together with the precious combination of 4 generations of winegrowers' know-how and a rational use of modern technologies.

The White is vinified with cold settling of the juice and must kept on cold must deposit and fermentation start 4 or 5 days later. 10 to 15 days fermentation in small thermo-regulated stainless steel tanks, then wine stay on lies 4 to 6 months.

Côteaux du Giennois; terrific values and so expressive wines to very seriously keep and eye on, especially Cedrick BARDIN ones and rare cases!

### Tasting Notes:

Wow, very serious and rather ample palate, on exotic fruits, quince, floral, softly spicy and mineral notes. Rich and fleshy length but without lacking acidity, on mineral persistent notes.

### Press Review:

SILVER Ligers - 2016 International Loire Wines Challenge