

Domaine Cédric Bardin



VINTAGE	2015
REGION	Loire Valley
APPELLATION	Pouilly-Fumé
VARIETAL	100% Sauvignon Blanc
ALCOHOL	13%
TERROIR	Kimmeridgian marl, clayey-sands and calcareous soils
INFO	8 Ha (19.76 Acres) devoted to Pouilly-Fumé 2014 vintage harvested early October 20 year old vines on average Aging in thermo-regulated stainless steel tanks Fined / Filtered Sustainable Agriculture Practices

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.

The originality of the Pouilly-Fumé produced by Cédric BARDIN mainly comes from these predominantly kimmeridgian marl soils, a sustainable approach to the culture of the vines, and a combination of four generations of winegrowers' know-how as well as modern and rational techniques and equipment.

Recently, Cédric BARDIN blended some Sauvignon grapes coming from his clayey and calcareous soils to elaborate his Pouilly-Fumé, previously exclusively made from the marl terroir. This added some fruitiness, bouquet and elegance to the racy and ample palate coming from the marl soils. The perfect balance!

Eric ASIMOV from New York Times rated the 2011 Vintage 3 *** and Best Value; "Fresh and lively with herbal, lime and mineral flavors" and it does still belong by far to our stars' Loire Wines!

Tasting Notes:

"This classic French Sauvignon Blanc shows the minerality of the Loire coupled with modern wine-making techniques to add fresh flavors, citrus fruit and a racy, long finish. Lightly musky with a full-bodied intensity that is penetrating and long lasting. " Craig Heffley - NC.

Food Pairing:

PF is fish wine to most, so you are safe there, but venture off to spicy Asian foods like the Thai food next door. Just the thing to quiet hot spices and blend with them in harmony. - Craig Heffley, NC

Press Review:

90 Pts: « Sleek lemon curd and tarragon notes stretch out through the flint-accented finish. Shows good cut throughout. Textbook. » - JM, Wine Spectator, Issue: Nov. 30, 2016

Featured in Wine Spectator's « Our Ultimate Guide to Value: More Than 1,200 wines at 90+ and \$30 or Less » (Issue: Jan , 31—Feb. 28, 2017)