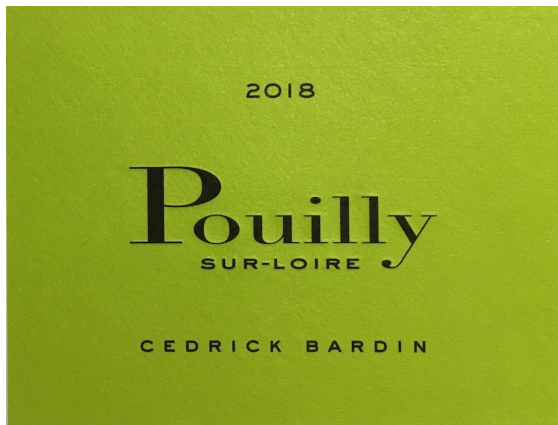


Domaine Cédric Bardin



VINTAGE	2023
REGION	Loire Valley
APPELLATION	Pouilly Sur Loire
VARIETAL	100% Chasselas
ALCOHOL	12%
TERROIR	Clayey-sands and calcareous soils
INFO	0.67 Ha (1.61 Acres) devoted to Pouilly Sur Loire 30 years old vines. Vinification & aging in thermo-regulated stainless steel tanks : 16 days fermentation - 3 months on lies 0.5 Grs / L Residual sugar Fined / Filtered TERRA VITIS - 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.

Cédric BARDIN, using a sustainable approach to the culture of the vines, a combination of know-how for 4 generations as well as modern and rational techniques and equipment, continues to show the identity of the region these wines come from and still produce some rare bottles of a delicious Pouilly-sur-Loire from less than 1 hectare of vines... representing around 0.02% of the full AOC!

The total Pouilly-sur-Loire Appellation, while being the original and previously predominant production of the area before the Sauvignon grape appeared, is simply disappearing and now only represents 30 hectares (72.3 acres) in total for the full AOC!!! The reason is very simple to understand: the Chasselas grape is hard to grow, very sensitive during flowering, thus often providing lower yields and is sold at lower prices than Sauvignon used to produce the more famous and in demand Pouilly-Fumé!

"Wine from the other appellation around Pouilly Fume vineyards is sadly rarely found. Made from Chasselas" Roger Voss - Wine Enthusiast.

Tasting Notes:

Bright and so fresh nose on ripe berries, peach, , pears, fresh grass hints an flowers (peony & hyacinth). Gourmand, fresh and lively palate with great acidity, mineral and pear notes. Fully delicious!

More to come.

Food Pairing:

So easy drinking wine,

Cédric Bardin does recommend as an aperitif, with seafood platter or Burgundy snails

Press Review:

Soon to come