

## Domaine Cédric Bardin



<b>VINTAGE</b>	<b>2022</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Côteaux du Giennois</b>
<b>VARIETAL</b>	100% Sauvignon Blanc
<b>ALCOHOL</b>	13.5 %
<b>TERROIR</b>	Clayey, "bruni" terroir
<b>INFO</b>	4 Ha (9.88 Acres) vineyard, 2 Ha (4.94 acres) devoted to White Côteaux du Giennois, from a single plot "Bohème"  Vinification & aging thermo-controlled stainless steel tanks - 16 days fermentation & 3 months aging on lees.  1.2 Grs / L. Residual sugar  Fined / Filtered  <b>TERRA VITIS - Sustainable Agriculture Practices</b>

### 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 Coteaux du Giennois AOC, A promising new appellation since 1998, consisting of 500 acres located around the town of Gien, between Orleans and Sancerre, on the Eastern edge of the Loire Valley.

Matching their prized Sancerre and Pouilly-Fumé, Cédric BARDIN Coteaux du Giennois Red, White, and Rosé are produced with a sustainable approach to the culture of the vines, combining four generations of winegrowing 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 lees 3 to 6 months.

### Tasting Notes:

Bright, great acidity and balanced nose on yellow fruits grapefruit peach and apricot Zest crisp length with plenty more apricot and more citrus to come. Great aromas you keep enjoying on citrusy palate, delivering the peach and apricot. Mineral length with breeze notes and light salty hints. Great balance.

More to come

### Food Pairing:

Crab, Oysters Rockefeller, Goat Cheese

### Press Review:

Soon to come

2020 Vint: "This softly textured, ripe wine offers rich, opulent Sauvignon Blanc fruit laced with bright acidity. The texture will soften well and give a ripe wine from 2022." Roger Voss, *Wine Enthusiast* Sept. 21

2019 Vint. "lightness and poise. Crisp white fruits are fragrant, with a touch of green-plum acidity." *Wine Enthusiast* Sept. 2020