

## Domaine Cédrick Bardin



<b>VINTAGE</b>	<b>2023</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Côteaux du Giennois</b>
<b>VARIETAL</b>	60% Gamay 50% Pinot Noir
<b>ALCOHOL</b>	13%
<b>TERROIR</b>	Clayey & mostly marl
<b>INFO</b>	4 Ha (9.88 Acres) vineyard, 1.5 Ha (3.70 acres) devoted Red Coteaux du Giennois - 30 year old vines average.  21 days fermentation & 3 months on lies - 25% of the Malolactic fermentation done in oak foudres and the balance in stainless steel tanks  Fined / Filtered  <b>TERRA VITIS</b> - Sustainable Agriculture Practices - <b>HEV 3</b> Certified High Environmental Value

### About the Estate:

Domaine Cédrick 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-Fume, Cédrick BARDIN Coteaux du Giennois Red, White, and Rose are produced with a sustainable approach to the culture of the vines, combining four generations of wine-growing know-how and a rational use of modern technologies.

The Red is vinified with 5 days thermo-controlled temperatures at 8 degrees celcius. Racking once a day, then the malolactic fermentation is done 1/4 on French oak barrels (delicate and soft heating barrels from Bertrange, Berthomieu & Hermitage), and the balance in stainless tanks.

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

### Tasting Notes:

Already irresistible in color, freshness, fruitiness, cherry flavors, smooth texture, harmonious & delicious. Very juicy and crunchy, dark cherries and ripe Gamay nose with the perfect smoother Pinot Noir, silky and nearly toasted length with bread and butter hints

### Food Pairing:

Grilled poultry, roasted mushrooms,

### Press Review: Soon to come

2019 "From vineyards just to the north of Pouilly Fume, this wine is rich as well as stalky with young tannins. Bitter cherry flavors from the Gamay meet the smoother texture of Pinot Noir in a wine that will shortly be harmonious." Roger Voss, *Wine Enthusiast* Sept. 2020