

## Domaine Cédric Bardin



<b>VINTAGE</b>	<b>2023</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Pouilly-Fumé</b>
<b>VARIETAL</b>	100% Sauvignon Blanc
<b>ALCOHOL</b>	12.5 %
<b>TERROIR</b>	Kimmeridgian marl, flint, clayey-sands and Villiers calcareous soils
<b>INFO</b>	6.76 Ha (6.70 Acres) devoted to Pouilly-Fumé from plot "Les Coques Vieilles". 25 year old vines average  Vinification & ageing in thermo-regulated stainless steel tanks - Low temperature fermentation for 15 days, - 3 months stirring on lies post fermentation  Fined / Filtered  <b>TERRA VITIS - HEV 3, certified having High Environmental Value</b>

### About the Estate:

Domaine Cédric BARDIN spreads over 17 hectares (42 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 wine-growers' 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, New York Times rated the 2011 Vint. 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! The 2015 vintage was among Wine Spectator's "Ultimate Guide to Value: More than 1,200 Wines at 90+ and \$30 or Less". Several time "Editor's Choice" Wine Enthusiast. Other top reference... listed or by the glass at Balthazar NY for nearly 20 years!

### Tasting Notes:

Very clean and bright nose on "fruits' salad", pear, apricot apple & pineapple, all with great freshness. Perfect acidity & zest, distinct minerality & minty touch on the flinty length.

**Food Pairing:** Fish, of course, but venture off to spicy Asian foods like Thai. Craig Heffley, NC

### Press Review: Soon to come

2022 Vint. "Crisp, tangy & with green apple & lemon flavors, this is bright & fruity. Juicy with freshness, textured character." Roger Voss Wine Enthusiast

2020 Vint.: "Intensity & richness of this wine are impressive. Promise good aging, with a texture that has a taut citrus-zest character as well as powerful white fruits. Green-fruit acidity gives both texture & freshness." R. Voss 91 Pts - Editor's Choice Wine Enthusiast

"Ripe tangerine & lemon mousse flavors are flanked with vivid undertones of flint, heather & grapefruit that are lengthened out on the long finish." 90 Pts GS - Wine Spectator. Oct. 15th 2021