

## Domaine Cédric Bardin



<b>VINTAGE</b>	<b>2022</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 - fermentations usually 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:

The 2022 vintage, tasted from 6 tanks before final blend. In a warm vintage, incredible achievement to retain great acidity, crunchy and juicy apples, distinct minerality especially complex on the flint, and precise on the caillottes.

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

### Press Review:

"Crisp, tangy and with green apple and lemon flavors, this is bright and fruity. The wine is juicy with freshness and a textured character."

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