

Domaine Cédric Bardin

Les Bernadats



VINTAGE	2022
REGION	Loire Valley
APPELLATION	Pouilly-Fumé
VARIETAL	100% Sauvignon Blanc
ALCOHOL	12.5%
TERROIR	Kimmeridgian marl, southern exposure
INFO	8 Ha (19.76 Acres) total devoted to Pouilly-Fumé. Les Bernadats is the oldest parcel at the domaine, 2.74 acres of 45 year old vines Hand harvested Sept. 6th 2022 Aging in thermo-regulated stainless steel tanks. Battonage 30 days after fermentation Fined / Filtered 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. 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 winegrowers' know-how as well as modern and rational techniques and equipment.

The Cuvée LES BERNADATS is made from the oldest parcel at the Domaine, planted on the area called "Bernadats" on 100% Kimmeridgian marl soils. 1.1 hectares (2.74 acres) of 45-year-old vines, fully exposed South. The grapes are hand harvested, and the wine goes through a longer fermentation on lies the extract the very best expression from these old vines and this superb terroir. The result is an amazing complexity, with a subtle floral and fruity bouquet, with surprising brioche notes... A must try!

All the Cedrick BARDIN wines are vinified in a spotless brand new cellar, with even more adapted various contents stainless-tanks, to allow plot by plot vinification and ageing, giving even more terroir expression to Cuvée Les BERNADATS.

More to come

Tasting Notes:

Perfect expression of the limestone-rich terroir, providing a more complex and dense expression of Sauvignon Blanc with yellow fruits, floral notes (hawthorn, iris), soft pepper touches, followed by brioche notes. Very clean, racy long and fresh palate, extremely elegant on mineral finish.

Food Pairing:

Smoked trout, fennel, & cucumber salad w/ creamy dill dressing

Press Review:

More to come

"Smooth as much as fruity, the wine has a young, ripe feel. Touches of citrus and fresh lime are balanced by concentration in this single vineyard wine." 90 Points Roger Voss, *Wine Enthusiast*