



## COTEAUX DU GIENNOIS BLANC

Typical sauvignon expression on fruity and fresh notes.

It will pair perfectly with freshwater fishes, seafood or a goat cheese.

Soil : Marl

Varietal : Sauvignon

Vines : 30 year old vines.

Vinification: Cold settling of the must, which is then kept on lees. Fermentation start in the 4 to 5 following days. It takes place in thermo -regulated stainless steel vats and last 10 to 15 days at 15°C. Stirring of the lees starts about one month after the end of fermentations.

Colour : White gold white silver highlights.

Nose : Intense nose with fruity notes on citrus fruits and ripe pineapple during the first aeration. Its rich nature and thyme notes give a complex bouquet.

Mouth : Supple attack. Well-balanced palate with a retro-olfaction on citrus fruits and thyme notes. Mouth-watering and lingering finish on freshness.

Domaine Cédric Bardin

Coteaux du giennois  
Pouilly fumé  
& Sancerre



**TERRA VITIS**<sup>®</sup>  
plaisir du vin terre vivante