

LOIRE

VAL DE LOIRE: DOMAINE BARDON LAFOLLIE CHARDONNAY

Domaine Bardon

TASTING NOTES

Aromas of citrus and passion fruit, with a mineral touch on the finish. Rich, with a lovely roundness, balanced by a refreshing acidity.

WITH FOOD

Chicken, Fish, Aperitif

VINTAGE	2025
REGION	Loire
APPELLATION	Val de Loire
GRAPES	Chardonnay
KEEPING	Drink within 4 years of bottling.

VINIFICATION	Environmentally friendly practices that promote healthy vines. The grapes are grown in varied soils, suited to the expression of Chardonnay. The grapes are vinified at a low temperature (16 to 18°C) to preserve freshness and aromas. Aged in vats for 6 months. Bottling takes place 6 months after harvest to ensure stabilization and integration of aromas.
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BOTTLE	75cl
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VOLUME	12.0%
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DOMAINE BARDON AND ST ROCH

Monsieur Bardon produces red and white wines from the lesser known appellation Valençay, also known for its Chateau, with the unusual combination of Chardonnay and Sauvignon and a Touraine, Les Demoiselles, made with 100% Sauvignon. His newest creation is the 'Fie Gris' called Les Precieuses. Fie Gris is a grape said to be the ancestor of Sauvignon, and produces a fascinating new tasting experience with a distinctly different taste from the classic Sauvignon.