

# CHÂTEAU BARDINS

## AOP PESSAC-LÉOGNAN



### PRESENTATION

Camille de Sigoyer, born in 1870 on the Reunion Island, came to live in Bordeaux. He married Marie Vincent, owner of Château Bardins. Their son Christian and their grandson Yves took care of the property and its winery.

Today, their great-grandchildren: Stella, Christol and Edith are working to maintain the integrity of Bardins. Major renovations and improvements are being undertaken to preserve this family treasure. Stella focuses on growing grapes and making wine. Christol, settled in the Reunion, markets the wine of Bardins.

### CERTIFICATION

The winery is certified ISO 14 001 (in 2012) and HVE3 as part of the 1st association for the SME (Environmental Management System).

Organic wine from the vintage 2019.



We work without the use of herbicides. Sulfur, copper and herbal teas protect our vines. The fermentations of the wines are made with the yeasts naturally present on the skin of the grapes.

### TECHNICAL INFORMATION

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TERROIR: Gravelly and clay-limestone soils

YIELD: 36 HL/HA

GRAPE: 1/3 Sauvignon  
1/3 Sémillon  
1/3 Muscadelle

PRODUCTION: 1 500 bottles

ALCOHOL: 13%

AGE OF VINES: 55 years

VINIFICATION: Manual harvest, destemming

AREA: 0.35 hectares

Pellicular maceration

Fermentation in oak barrels

DENSITY: 6000 à 7000 plants/hectare

Aged on its lees for 7 months



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