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CITY VINEYARD

FINE WINE • CRAFT BEER • GOURMET FOOD

Gold Club May 2026

Chateau Bardins 2019 Pessac- Leognan Bordeaux Rouge Pessac-Leognan, Bordeaux, France

About the wine: At Château Bardins, tradition meets modernity. Respect for the terroir and for nature lies at the heart of their approach. The estate has been in the Bernardy de Sigoyer family since 1903 and is currently managed by Stella Puel, the fifth generation of the family. Under her leadership, the winery underwent a major historical shift toward sustainability, becoming certified organically in 2019. One of the most charming details of the winery is found in the cellar walls. Stella Puel, the owner, has intentionally left small holes in the masonry to serve as bat homes. Below these holes, the word "NURSERIE" is painted along with drawings of bats, highlighting her commitment to biodiversity as a natural form of pest control. The estate functions as more than just a vineyard! It is a diverse farm that produces its own honey, jams, and cherries in brandy.

About the Region: Pessac-Léognan is a prestigious wine appellation in Bordeaux's northern Graves region, renowned for producing both exceptional gravel-grown red blends and top-tier dry white wines. Located immediately south of Bordeaux city, this area features a unique, historic "urban vineyard" landscape established in 1987, home to Château Haut-Brion and all other Crus Classés de Graves. Predominantly Cabernet Sauvignon (blended with Merlot and Cabernet Franc), these red wines are known for finesse, earthy notes, blackcurrant, and smoke. Pessac-Léognan is unique in that its northern vineyards are part of the Bordeaux city suburbs, yet it maintains high-quality production.

Tasting Notes: This organic red blend (typically 65% Merlot, 20% Cabernet Sauvignon, and 15% Cabernet Franc) reflects the classic, savory style of the Pessac-Léognan region. The wine shows a deep, intense garnet or bright purple color with violet hues. Reviewers from CV described it as full of black-currant fruit with a young layer of tannins. Other notes include "chocolate sensations," spicy flavors, and a silky yet firm tannic structure. It's got a beautiful, full long finish. We think this wine will age beautifully, possibly up to 30 years. If you are a Bordeaux or Cabernet Sauvignon fan, this is for you. It's a modern classic!!

Food Pairing: The 2019 Château Bardins is incredibly versatile. It has enough structure for heavy meats but enough "gourmet" fruitiness to handle savory vegetarian and lighter game dishes. This wine is a natural partner for duck confit, which mimics the regional cuisine of Bordeaux. One of our favorite pairing ideas is Bacon-Wrapped Blue Cheese Bites! While blue cheese is usually reserved for sweet wines, the addition of smoky bacon creates a savory link to the wine's toasted oak notes, while the fat in the bacon softens the tannins. **Avoid Overly Spicy Food:** The firm tannins of this younger vintage can clash with high heat (like chili), making the wine taste bitter or metallic. When in doubt, "what grows together, goes together!"

Special promotion for Wine Club Members **Only** this month... Special "Porch Pounder" samplings with our friends Jeff & Jason from Briggs Distributing! 2 nights in May... May 8th & 22nd from 3-6PM. We'll see you there!!!

We'll be rotating these Wine Club Members **Only** specials monthly, so be sure to sign up for our email list at www.cityvineyardwine.com to receive the early heads up!