Winemaker: Simon Tardieux **Region:** Loire **Location:** Thésée

Les Parcs

SIMON TARDIEUX

Appellation: Touraine

Farming: Organic

Varietals: Sauvignon Blanc

Age of the vines: Planted between 1964 and 2015

Vineyard/Terroir: 'Les Parcs', clay-limestone hillside, north west facing.

Vinification: Harvested by hand (50%) and by machine (50%). Direct pressing, settling the next day, spontaneous fermentation in steel and fiberglass tanks. No malolactic fermentation then aged 6 months in steel vats.

About the winemaker:
As a teenager, Simon Tardieux began working in the vines at a famous organic domaine called Clos Roche Blanche. After university and a short stint as a social worker, he decided to return to Thésée and get back to viticulture – the only problem was that he didn't have any vineyards. He teamed up with his neighbor Alain Courtault, who was already in the process of converting to organic viticulture.
Simon has gradually taken over the domaine and has been mentored along the way by Alain as he prepares for his retirement. Together, they have created a range of simple, eminently drinkable wines that showcase the best of French farming. The work in the vineyards goes far beyond following the rules of organic farming. Every decision Simon makes is the result of thoughtful deliberations and an effort to promote a local "paysan" culture between local farmers and winemakers. Simon helps maintain a collective compost pile, has promoted the local historical links to Roman ruins in the area through his cuvée 'Les Maselles,' organizes local organic fairs amongst organic winemakers, and works with a local photographer to document the year-round effort of life in the vineyards.