

Winemaker: Simon Tardieux

Region: Loire

Location: Thésée



Tradition

SIMON TARDIEUX

Appellation: Touraine

Farming: Organic

Varietals: Gamay, Côt

Age of the vines: Vines planted in 1980s (Les 3 Chênes), Solemot 2017, Les Parcs 2013, Automes 1983

Vineyard/Terroir: Gamay: Solemot et Les 3 Chênes (East) Côt: Les Parcs (North East) et Les Automes (Southeast). 30% white clay-slate, 70% claylimestone

Vinification: Hand harvested. Short maceration (6 -7 days) with whole clusters for Gamay and destemmed grapes for Côt, followed by malolactic fermentation, then 6 months in fiberglass tanks.

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.

