



Courtault-Tardieux Touraine Chenonceaux "Avec vue sur le Cher" 2018

« Avec vue sur le Cher » comes from a vineyard plot planted in 2002 on one of the first slopes of the Cher river. East-southeast exposure, with a nearly 4% slope with a warm and filtering clay-limestone soil. This combination brings us a white wine with aromas of ripe fruit and pastry. The mouth is full, and not without richness. The finish is generous with a palatable retro-saline sensation.



Technical Information

VARIETAL: Sauvignon Blanc

COUNTRY: France

TYPE: White Wine

APPELLATION: Touraine Chenonceaux

RESIDUAL SUGAR:

ALC: 13.00%

SO2 TOTAL: 70 mg/L

PRODUCTION: 2,200 bottles

VEGAN: Yes

UPC:

Viticulture

FARMING: Organic Certified

SOIL TYPE: Orange clay on Limestone-rich soils

VINEYARD: Maison Verdier

PRUNING: Guyot simple

VINE AGE: Vines planted in 2002 - local and massale selection

EXPOSITION: Southeast

VINEYARD SIZE: 0.5 ha

ALTITUDE: Plain

Vinification and Elevage

VINIFICATION: Native yeast, Direct pressing, Slow fermentation.

ELEVAGE: Aged on fine lees for 10 months in fiberglass and steel tanks.

SO2 USE: 2g /hl at press ; 3 or 4g /hl after alcoholic fermentation ; 1 or 2g /hl during ageing and filtration before bottling

FINING & FILTERING: Fining with "Bentonite" (Montmorillon dessiccated white clay) because Sauvignon has lots of protein which acts "like a snow globe after bottling" (direct quote from Simon). Tangential filtration.

About Courtault-Tardieux

As a teenager, Simon Tardieux began working in the vines at a famous local organic local domaine called Clos Roche Blanche. After university and a short stint as a social worker, he decided to return to Thésée and work outside in the vines. Only problem is that he didn't have any vineyards. So 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, mentored along the way by Alain as he prepares for his retirement.

Together, they have created a range or 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.

