



## Courtault-Tardieux Touraine Pineau d'Aunis Rouge Le Temps d'Aunis 2019

For this cuvée, all you need is Pineau d'Aunis and plenty of time.

It's a pairing that can be enjoyed throughout the seasons, and pairs well with all your desires.

At Domaine Courtault-Tardieux, the vines have been certified organic since 1998. The grapes are hand harvested and made with native yeast, with no added sugar and only a small amount of sulfites.

**PINEAU D'AUNIS**  
VIN DE FRANCE  
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Le temps des Aunis  
COURTAULT-TARDIEUX



### Technical Information

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VARIETAL: Pineau d'Aunis

COUNTRY: France

TYPE: Red Wine

APPELLATION: Touraine

RESIDUAL SUGAR:

ALC: 14.20%

SO2 TOTAL: 60 mg /L

PRODUCTION: 3,500 bottles

VEGAN: Yes

UPC:

### Viticulture

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FARMING: Organic Certified

SOIL TYPE: White clay and flint soils

VINEYARD: Les Parcs, in Thésée

PRUNING: Cordon de Royat

VINE AGE: Vines planted in 1963 (0.15 Ha) and 2008 (0.20 Ha)

EXPOSITION: Northeast

VINEYARD SIZE: 0.5 ha

ALTITUDE: 120 m

### Vinification and Elevage

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VINIFICATION: Native yeast, 10 days maceration

ELEVAGE: Aged 6 months in stainless steel vats

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

FINING & FILTERING: No fining, tangential filtration

### About Courtault-Tardieux

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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 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.

