



Courtault-Tardieux Touraine Rouge Dialogues 2018

Listening to the eponymous 1995 album by Charlie Haden (bass) and Carlos Paredes (Portuguese guitar) inspired the name for this new cuvée.

A bit about its origin: 2018 was a smooth harvest except for the final day. We had two varieties left to harvest, but only one tank remaining. After many heated discussions, we were able to reach a dialogue (still in progress) where a dual objective of balance and harmony could be reached over time.

At Domaine Courtault-Tardieux, all of the vines are certified organic since 1998. 80% of the vineyards are harvested by hand. Vinification is done with native yeasts, no chaptalisation, and few sulfites.

TOURAINÉ
APPELLATION TOURAINÉ CONTRÔLÉE
*
Dialogues
COURTAULT-TARDIEUX



Technical Information

VARIETAL: 50% Cabernet Franc 50 % Côt	COUNTRY: France
TYPE: Red Wine	APPELLATION: Touraine
RESIDUAL SUGAR:	ALC: 12.50%
SO2 TOTAL: 58 mg/L	PRODUCTION: 5,000 bottles
VEGAN: Yes	UPC:

Viticulture

FARMING: Organic Certified	SOIL TYPE: White clay, flint and sand soils
VINEYARD: Les Automes (Côt) - Les Sagères (Cabernet)	PRUNING: Short (Côt), Guyot (Cabernet)
VINE AGE: 1972 (Cabernet in "Les Sagères") / 1981 (Côt in "Les Automes")	EXPOSITION: Southeast
VINEYARD SIZE: 0.60 ha total (0.3 ha of each)	ALTITUDE: 120 m

Vinification and Elevage

VINIFICATION: Cofermentation, maceration 20 days, destemmed grapes

ELEVAGE: Aged 10 months

SO2 USE: 1g /hl after 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

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.

