



## Courtault-Tardieux Touraine Sauvignon Les Parcs 2019

“Les Parcs” vineyard is the coolest hillside vineyard in our village of Thésée on the right bank of the Cher. Composed of clay-limestone terroir, the vineyards selected for this cuvée showcase a fully ripe Sauvignon Blanc - fruity and mineral at the same time.

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.

### Technical Information

VARIETAL: Sauvignon Blanc	COUNTRY: France
TYPE: White Wine	APPELLATION: Touraine
RESIDUAL SUGAR:	ALC: 13.00%
SO2 TOTAL: 44 mg/L	PRODUCTION: 9,000 bottles
VEGAN: Yes	UPC:

### Viticulture

FARMING: Organic Certified	SOIL TYPE: Clay Limestone soil
VINEYARD: Les Parcs	PRUNING: Guyot simple
VINE AGE: Vines planted in 1964-1965, 1980s, 2000 +2009	EXPOSITION: Northeast
VINEYARD SIZE: 2.5 ha	ALTITUDE: Plain

### Vinification and Elevage

VINIFICATION: Direct press, settling the next day, spontaneous fermentation in steel and fiberglass tanks. No malolactic fermentation.

ELEVAGE: Aged 6 months in steel vats.

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

FINING & FILTERING: Fining with "Bentonite" (Montmorillon d'essiccated 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 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.

