



Courtault-Tardieux Touraine Sauvignon Sagères 2019



Each year we start the harvest in “Les Sagères” vineyard. This “warm” terroir, rich in flint, is located at the top of the hillside in our village of Thésée on the right bank of the Cher river. This terroir showcases an aromatic and floral expression of Sauvignon Blanc. 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.

Technical Information

VARIETAL: Sauvignon Blanc	COUNTRY: France
TYPE: White Wine	APPELLATION: Touraine
RESIDUAL SUGAR:	ALC: 13.50%
SO2 TOTAL: 50 mg/L	PRODUCTION: 12,000 bottles
VEGAN: Yes	UPC:

Viticulture

FARMING: Organic Certified	SOIL TYPE: White clay, flint and sand soils, silex
VINEYARD: Les Sagères, Les Trois Chênes, Carreau Bigot	PRUNING: Guyot simple
VINE AGE: Vines planted between 1985 and 2020	EXPOSITION: Southeast
VINEYARD SIZE: 3 ha	ALTITUDE: Plain

Vinification and Elevage

VINIFICATION: Native yeast, Direct pressing.

ELEVAGE: Aged 6 months in stainless 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 dессiccated 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.

