



## Courtault-Tardieux Vin de France Rosé Pineau d'Aunis 2019



Les Peronnes is a clay-limestone slope facing the rising sun in Thésée, on the right bank of the Cher river in the Loire Valley. In 2010, we planted a vineyard of Pineau d'Aunis. Today, the grapes we harvest there are perfectly adapted to a direct-press rosé. The light color and elegant aromas are typical of Pineau d'Aunis.

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

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VARIETAL: Pineau d'Aunis	COUNTRY: France
TYPE: Rose Wine	APPELLATION: Vin de France
RESIDUAL SUGAR:	ALC: 13.00%
SO2 TOTAL: 58 mg/L	PRODUCTION: 3,500 bottles
VEGAN: Yes	UPC:

### Viticulture

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FARMING: Organic Certified	SOIL TYPE: Clay-limestone
VINEYARD: Les Peronnes, Les Parcs	PRUNING: Cordon de Royat
VINE AGE: Vines planted in 2010 (Les Peronnes) and 2008 (Les Parcs)	EXPOSITION: Northeast / Northwest
VINEYARD SIZE: Les Paronnes : 0.25 Ha / Les Parcs : 00.20 Ha	ALTITUDE: 120 m

### Vinification and Elevage

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VINIFICATION: Native yeast, Direct pressing / same as white.  
No Malolactic fermentation for this vintage.

ELEVAGE: Aged 6 months in steel vats

SO2 USE: 1 or 2g /hl at press ; 2 or 3g /hl after alcoholic 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.

