



Courtault-Tardieux Touraine Chenonceaux 'Les Maselles' 2018

In 1996, Domaine Courtault-Tardieux cleared a long-abandoned, southwest-facing parcel overlooking the Cher River. They planted the vines in 2003, which fell under the newly classified AOC of Touraine. This parcel of Sauvignon Blanc makes a fine, mineral-laden white wine. Domaine Courtault-Tardieux's vines have been certified organic since 1998. Grapes are hand harvested and vinified with native yeasts, with no added sugar and only a small amount of sulfites used.



Technical Information

VARIETAL: Sauvignon Blanc	COUNTRY: France
TYPE: White Wine	APPELLATION: Touraine Chenonceaux
RESIDUAL SUGAR:	ALC: 13.00%
SO2 TOTAL: 50 mg/L	PRODUCTION: 2,500 bottles
VEGAN: Yes	UPC:

Viticulture

FARMING: Organic Certified	SOIL TYPE: Marnocalcaire (layers of hard and soft limestone)
VINEYARD: Les Maselles	PRUNING: Guyot
VINE AGE: 2003	EXPOSITION: Southeast
VINEYARD SIZE: 0.4 ha	ALTITUDE: 120 m

Vinification and Elevage

VINIFICATION: Fruit is direct-pressed and spontaneously fermented with native yeasts
ELEVAGE: In stainless steel tanks on fine lees.
SO2 USE: 1 g/hl at pressing, 2 or 3 g/hl post-alcoholic fermentation, 1 or 2 g/hl during before bottling
FINING & FILTERING: Fined with bentonite (white clay) / 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.

