

# TARDIEUX-GAL TOURAINES ROUGE TRADITION



Gamay and Côt from Estate grown grapes. Dark purple color. Aromas of plums and tobacco. Flavors of cherries, plums, brambles, earthiness and spice. Balanced tannins, fresh acidity. Decant before serving. Pair with a tomato tart, young Cantal or aged Camembert, or chocolate mousse and pistachio ice cream. Organic.

The Gamay comes from the Solemot (planted in 2017) and Les 3 Chênes vineyards (planted in the 1980s). The Côt came from the Les Parcs (2013) and Les Automes (1983) vineyards. The Gamay vineyards cover 2.47 acres; The Côt vineyards cover The soil is clay-limestone with white clay-slate; 120m altitude; northeast, southeast and easterly exposure. The grapes are harvested by hand. 6-15 day maceration with whole clusters for Gamay and destemmed for Côt, followed by malolactic fermentation. Spontaneous fermentation with native yeasts. 6 months aging in fiberglass tanks. Unfined / Tangential filtration.

Simon Tardieux & Jerome Gal of Domaine Tardieux-Gal make a range of simple, eminently drinkable wines in the Loire Valley that showcase the best of French farming, from vineyards that have been farmed organically since 1998 (and they are one of the few domaines in the area that exclusively hand harvests). As a teenager, Simon Tardieux began working in the vines at a famous organic domaine called Clos Roche Blanche. After university and a short stint as a social worker, he decided to return to Thésée and get back to viticulture – the only problem was that he didn't have any vineyards. In 2009, Simon teamed up with his neighbor Alain Courtault, who had been farming organically since 1998, but was still selling most of his harvest off to the local coop. Simon took over the domaine gradually, mentored along the way by Alain as he prepared for his retirement. A decade later, they were bottling all of their grapes. Jerome Gal is originally from Thésée as well, and had worked for eight years in a vineyard nursery before moving over to production. In 2016, he used his vacation time to work harvest with Simon and Alain. He so enjoyed the work that he decided to stick around, and today is most often found on a tractor in the middle of the vines. Following Alain's retirement in 2020, Jerome joined Simone as a partner and the domaine was renamed Tardieux-Gal.

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## *Tasting Note:*

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## *Shelf Talker:*

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