

RÉGIS Y SYLVAIN

Owner: Régis Tuccinardi & Sylvain Grosshans
Farming Practices: Biodynamic, Organic, Sustainable



A passion project born from the minds of wine lovers and cousins Régis Tuccinardi and Sylvain Grosshans. They call the turquoise skies and coastal paradise of Marseille their home. The self-proclaimed new generation of winemakers, Régis and Sylvain aim to democratize wine, sourcing top-quality fruit from growers across the French expanse and creating stellar vino that everyone can enjoy. Theirs is a story of adaptability and intuition — of letting the land speak and treating every vintage and varietal as its own beast. The pair is deeply concerned with the health of the planet, but instead of focusing on any one 'green' technique, they take a more cerebral approach to sustainability, working only with partners committed to the ethical cultivation of their land.



2024 Une Cuvée d'Amitié, Loire Valley

100% Sauvignon Blanc. Born just south of Nantes, in the farming hamlet of Château-Thébaud, this wine comes from biodynamically-treated 35+ year old densely-planted vineyards grown on multilayered soils. The top layer is composed of silica and clay, sitting on a mother rock of thick granite, which impart a lovely mineral backbone to the wine. The grapes are hand-harvested, wild yeast fermented in glass-lined underground cement tanks, sit on their lees for 5 months, then bottled unfined, lightly filtered, and lightly sulfured for stability. The result is a rich, complex deliciously refreshing wine that coats the mouth and goes on and on and on.