

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Rasteau - Vieilles Vignes

AOC Rasteau, Vallée du Rhône, France

In the more « difficult » vintages, Rasteau proves to be a great appellation, a principle which this Wine, obviously, illustrates !

THE VINTAGE

2013 recalls vintages of the early 80s, with wines of heterogeneous quality. Most striking feature: the old vine did not, as is the rule, make the difference. Exceptional... indeed, some sectors suffered a lot, with a historically low harvest, due to "coulure" but also to the extreme cold of the preceding year. Therefore, the old vine had trouble ripening its - too scarce - grapes : it kept on growing, thus « forgetting » its fruit. Another observation : it seems that vigneronns who pruned in March succeeded better.

With regards to 2013, as you will have understood, detecting the "right" areas was even wiser than focusing on the very old vines exclusively. This is the approach which we operated. Harvest : the unusually cool and rainy spring has, from the start, conditioned the year, imposing a late harvest - in october... In some sectors, it was only completed on October 29th. and some of our partners who have vineyards at higher altitudes, cooler, early November !

To date, our wines display beautiful colours, with a distinguished, fresh fruit. A touch of austerity, with tannins which can be marked on some "cuve?es". Not the shadow of a doubt : here are wines which call for "e?levage"! And, if they lack, for the time being, a little harmony and roundness, they appear very "trendy", as though they had been designed for some markets in demand of wines that are fresh, yet typical, balanced, yet with moderate alcoholic degrees...

TYPE OF SOIL

Limestone-clay slopes and blue clay.

AGEING

12 months in one vintage old barrels. Allier and Tronçais. Then 6 months in foudre.

WINEMAKING

100% destemmed.

VARIETALS

Grenache 70%, Syrah 25%, Mourvèdre 5%

14,5% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache: 80 years, Syrah and Mourvèdre: 40 years years old

SERVING

14°C

Decant an hour before tasting.



REVIEWS AND AWARDS



17/20

"Dark crimson with purple notes. Very intense and heady. Yet with some high-country freshness. Broad, rich, polished wine that is already approachable on the palate but will clearly continue to evolve. Like an extra-spicy cross between a Châteauneuf and a Pauillac with its rigorous structure."

Jancis Robinson, 06/10/2014

15/20

"Réussite magistrale du complexe millésime 2013."

Guide Bettane et Desseauve des vins de France 2016, 20/08/2015

14/20

"Finement boisé et respectant le fruit, le rasteau nous donne plus de chair et de soyeux."

Les Meilleurs Vins de France 2016 - Guide de la Revue des Vins de France, 01/08/2015



89-91/100

"A blend of 70% Grenache, 25% Syrah and the balance Mourvedre, the 2013 Rasteau Vieilles Vignes offers classic Rasteau character in its crushed-rock-like minerality, smoked earth, ground herbs and sweet black cherry fruit. Medium-bodied, fresh and with beautiful purity, it's a classy looking effort that should drink nicely on release."

Jeb Dunnuck, Wine Advocate, 01/10/2014

