

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Côtes du Rhône - Guy Louis

AOC Côtes du Rhône, Vallée du Rhône, France

With a significant proportion of non-destemmed berries, the Cuvée gained freshness and digestibility. A true "plus" for this CDR which has a real potential for aging.

THE VINTAGE

2015 - Vintages in « 5 », vintages which bring good luck. Often...

Spell of the years in « 5 » ? The fact is that, in recent decades, Vintages ending in « 5 » - 1985, 1995, 2005, and 2015 - , carry success stories, in Vallée du Rhône, but also, more generally, in the whole of the Vineyards of France. It must be said that 2015 put the odds on its side, with almost optimal climatic conditions for each and every season of the year! Thus, winter is rainy, allowing vines to benefit from good water reserves. Spring awakening is somewhat late - 3 weeks delay, compared to 2014, yet, the weather gradually settles, and flowering takes place in excellent conditions: the output of grapes is quite simply outstanding. The summer period arrives then quickly, with extremely hot months of June, July and August. Nevertheless, one cannot speak of heat wave, as the nights remain cool. Consequently, thermal amplitudes are absolutely phenomenal. No pressure from pests and diseases, the vineyard and the winemaker breathe freely. Everything is looking fine before the start of the harvest...

Ripe, but not too much. Summer and the month of September are punctuated by rains, avoiding the suffering of the vines, a key element during the summer period. The grapes mature slowly. Unfortunately, the rain that falls around September 20th is the "too much" rain... Pity, we were right next to a huge Vintage... But, well, no worry, the Style of the Vintage remains more than charming, with full, juicy, and silkiest Wines !

TERROIR

Rasteau, Lirac, Beaume de Venise, Vacqueyras.

AGEING

12 months in one and two vintages old barrels, and 6 months in foudre. Allier and Tronçais.

WINEMAKING

1/3 non destemmed.
Organic Farming.

VARIETALS

Grenache 60%, Syrah 35%, Mourvèdre 5%

14% % VOL.

Bottling: Without fining and filtration.

SERVING

14°C
Decant an hour before tasting.

TECHNICAL DATA

Age of vines: Grenache : 50 years, Syrah : 40 years, Mourvèdre: 30 to 40 years. years old



REVIEWS AND AWARDS



90-92/100

"As to the reds, all of these show beautiful purity of fruit and impeccably made profiles. As a whole, 2015 was consistent throughout the Southern Rhône, and you see that consistency in this lineup. Named after Michel's father, the 2015 Côtes du Rhône Guy Louis is always a first rate Côtes du Rhône and the grapes come mostly from the Cru appellations of the Southern Rhône. A blend of 60% Grenache, 30% Syrah and 10% Mourvèdre, mostly destemmed, it has lots of jammy black cherry and black raspberry notes, ample garrigue and spice, medium to full-bodied richness and fine, elegant tannin that emerge on the finish. It's a serious, classy Côtes du Rhône that will drink nicely through 2025."

Jeb Dennuck, Wine Advocate, 01/11/2016



16/20

"Very ripe, luscious nose with very well-managed tannins. I might take this for a Gigondas blind. Sweet and much more approachable than the Becs Fins bottling."

Jancis Robinson, Jancis Robinson, 14/10/2016

