Maison

TARDIEU - LAURENT

FAMILLE TARDIEU



Maison Tardieu - Laurent, Vallée du Rhône Sud & Bandol, AOC Bandol, Rouge, 2018

AOC Bandol, Provence, France

A □ask that the Amateurs will enjoy from its □rst years.

THE VINTAGE

Strange and paradoxical... This vintage has reserved us quite a few surprises, and still raises questions. Although described as « Great » by some Vignerons, its strong heterogeneity, depending on the sectors, imposes us to be attentive, measured, though hopeful.

2018: the vegetative cycle is early. Spring sees generous rains and heat strokes alternate. According to "Elders", from memory one has to get back to the 60' to observe such pressure of diseases in the vineyard. And, unfortunately for some Domaines, the processing windows would, in the main, only open at the week-ends... The vintage therefore promises to be technically complicated, demanding meticulous, tedious, even relentless work, in the vineyards. Damage and losses vary... but yields on Grenache are historically low... Providentially, once again, we could count on Mother Nature's final "nudge"! Without hesitation we can assert that the quality of the remaining grapes, the quality of their juice, is mainly due to a brilliant month of September.

Indeed, the weather conditions during the harvest were almost perfect. Cool but sunny weather, with well-marked, valued, thermal amplitudes... The Vigneron was able to choose in all serenity the ideal moment to harvest, plot of land by plot of land, without having to operate any constrained arbitration...

TERROIR

Le Castellet.

TYPE OF SOIL

Limestone-clay soils.

AGEING

24 months in one and two vintages old barrels. Allier and Tronc □ais.

VARIETALS

Mourvèdre 95%, Grenache 5%

TECHNICAL DATA

Age of vines: Over 50 years, years old

14,5% % VOL.

Bottling: Without fining and filtration.

SERVING

14°C

Decant 2 hours before you serve.



REVIEWS AND AWARDS



17,5/20

"Dark crimson. Meaty, hedonistic nose with masses of juice and immediate appeal yet with a firm if brooding backbone. Real energy on this wine. Tannins aplenty. Food essential, and probably cool northern European climate would help but this is a very successful wine."

Jancis Robinson, 11/11/2019

