### Maison

# TARDIEU - LAURENT

### FAMILLE TARDIEU



# Maison Tardieu-Laurent Côtes-du-Rhône Rouge **Cuvée Spéciale**

AOC Côtes du Rhône, Vallée du Rhône, France

With some vineyards within the limits of the Châteauneuf-du-Pape Appellation, this wine is made using the whole cluster, without de-stemming. This is a very traditional style, slightly less intense in colour and very attractive - revealing a rare balance of finesse and elegance.

#### 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 vignerons 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

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...

**TECHNICAL DATA** 

Age of vines: 70 years old. years old

#### **TERROIR**

Les Garrigues.

12 months in 2 and 3 years old barrels. Allier and Tronçais. Then 6 months in foudre.

#### VARIETAL

Grenache 100%

### 14% % VOL.

Bottling: Without fining and filtration.

## **SERVING**

14°C

