

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Châteauneuf-du-Pape Vieilles Vignes

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

THE VINTAGE

Indisputable and obvious consequences of a climatic change?

The Rhone vineyard has experienced in the last two years, two extreme, paradoxical and diametrically opposite vintages. 2021, frosty, cool and rainy. 2022 excessively dry and sunny. This observation leaves us perplexed and wondering about the future of the vineyards.

Our overall assessment of the first juices was more severe, but certainly more objective than those of our colleagues, describing the vintage as one of the most qualitative of the last five years.

Of course 2022, has some wonderful surprises in store for us but also its fair share of disappointments.

As a matter of fact, the "Great Valley" had to go through a lot of climatic pitfalls during the season. Due to the intense, previously unseen and unprecedented drought.

Once again, the resilience of the vine in the face of these climatic hazards, commands our respect and admiration. But up until which point?

As so often, may be too much to our liking, everything hangs by a thread. The mid-august and September rain more or less intense, had the salvaging effect on the sectors where the point of no return, water stress and the balance had not yet been reached.

This 2022 vintage is also indeniably marked by a strong heterogeneity between the appellations but also at the heart of the same appellation. Tastings at producers are primordial for amateurs. Our meticulous work of selection will have even more meaning this year and will reveal our know-how!

TERROIR

Font de Michelle, Les Gardioles, Cabrières, Plateau de Mont-Redon

AGEING

Fermented and aged 9 months in new, one and two years old barrels
Allier – Tronçais – Jupille

VARIETALS

Grenache blanc 40%, Roussanne 25%,
Clairette 20%, Bourboulenc 10%, Piquepoul
5%

TECHNICAL DATA

Age of vines: Grenache/Bourboulenc : 60
years, Roussanne 40 years
Clairette/Piquepoul : 50 years old

13,5% % VOL.

Bottling: Without fining and light filtration.

SERVING

12°C

Decant just before service.

REVIEWS AND AWARDS



91/100

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