

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Laurent Tardieu - Châteauneuf du Pape

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

You do not judge the quality of a good Châteauneuf on its concentration, but on the quality of its tannins : here is a Cuvée which illustrates this claim ! Silky, smooth, comforting touch in the mouth. Huge intensity!

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

Plateau de Mont Redon, les Bédines, la Crau, Cabrières, Pignan.

AGEING

10 months in one and two vintages barrels - Allier et Tronçais. Then 12 months in foudre.

WINEMAKING

50% non destemmed.

VARIETALS

Grenache 75%, Syrah 15%, Mourvèdre 10%

14,5% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache: from 60 to 80 years, Syrah: 40 years. years old

SERVING

14,5°C

Decant 2 hours before tasting.

TASTING

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REVIEWS AND AWARDS

JEB DUNNUCK

91-93/100

"The 2018 Châteauneuf Du Pape Classique comes from a handful of different terroirs (Mont Redon, Bedines, La Crau, Cabrieres, and Pignan) and is 75% Grenache, 15% Syrah, and 10% Mourvèdre that will spend 10 months in once- and twice-used barrels followed by a year in foudre. It offers terrific complexity in its ripe darker fruits, garrigue, lavender, and peppery tapenade aromas and flavors. With a rich, layered style, beautiful balance, and no hard edges, it's one hedonistic beauty."

Jeb Dunnuck, 16/08/2019



17/20

"Mid crimson. Rather animal 'bloody' nose. Firm, dark chocolate notes on the palate with a very sweet finish. Lots of interest here with both ripe fruit and structure —and well-balanced acidity. Fine, well-managed tannins on the end but this is relatively approachable. Dense."

Jancis Robinson, 11/11/2019

Wine Spectator

94/100

"Lovely, ripe and lush, but also sleek in feel, with waves of cassis, raspberry puree and cherry paste staying bright and well-defined as they cruise through, flanked with an apple wood note and backed by a long anise- and black tea-tinged finish."

Wine Spectator, 30/06/2021



95/100

Wine Enthusiast, 11/01/2021

