

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Côtes-du-Rhône Rouge Guy Louis

AOC Côtes du Rhône, Vallée du Rhône, France

Often the product of "downgraded" Crus. This Cuvée is no exception to the rule : a significant proportion of old vines in Lirac sector dominates the assemblage.

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 "couleur" 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 November !

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...

TERROIR

Cairanne, Rasteau, Lirac, Beaume de Venise.

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 40%

14% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache : from 50 to 60 years, Syrah : 40 years. years old

SERVING

14°C

Decant an hour before tasting.

TASTING

An outstanding Côte du Rhône, all in appetizing muscles !



REVIEWS AND AWARDS

15/20

"Réussite magistrale du complexe millésime 2013."

Guide Bettane et Desseauve des vins de France 2016, 20/08/2015

13/20

"Légèrement guidé par le boisé de son élevage, jouera les séducteurs à table."

Les Meilleurs Vins de France 2016 - Guide de la Revue des Vins de France, 01/08/2015

