

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Châteauneuf du Pape - Cuvée Spéciale

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

*Sensual and perfumed, this Cuvée once more stands apart, thanks to its refinement, its mellow tannins, its aromatic complexity... and thanks to an energy which goes beyond the standards. Definitely a "must keep" in your Cellars !*

### 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

Bas de la Crau.

### TYPE OF SOIL

Sand.

### AGEING

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

### WINEMAKING

100% non destemmed.

### VARIETALS

Grenache 99%, Autre 1%

### 14,5% % VOL.

Bottling: Without fining and filtration.

### SERVING

14°C

Decant 2 hours before tasting.

### TECHNICAL DATA

Age of vines: More than 100 years old



## TASTING

Shaped like a Bourgogne ! Clear color, intense nose on the faded rose and the peony. The mouth is chiselled, quite in restraint. Worth forgetting for a good decade !

