

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu - Laurent - Rasteau Vieilles Vignes

AOC Rasteau, 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!

### TYPE OF SOIL

Limestone-clay slopes and blue and yellow clay.

### AGEING

10 months in one vintage old barrels. Allier and Tronçais. Then 8 months in foudre.

### WINEMAKING

1/3 non destemmed.

### VARIETALS

Grenache 70%, Mourvèdre 20%, Syrah 10%

### TECHNICAL DATA

Age of vines: Grenache: 80 years, Syrah and Mourvèdre: 40 years years old

### 14,5% % VOL.

Bottling: Without fining and filtration.

### SERVING

14°C

Decant an hour before tasting.

### TASTING

Attractive elegance of this Wine, despite of a power which still remains a tri□e ostentatious. The Cuvée will bene□t from the élevage... Longer than usual élevage - the Wine deserves it - so as to gain even more □nesse.

1/1

