

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

If we look at the half empty glass - or tank -, frustration, and even sadness, will overwhelm us : historically small yields in France. The lowest of the post-war years. Cellars are empty. Clearly, one has to state that climate hazards, methodically, worked against us this year, in a succession of definitely adverse events : an abnormally cool spring caused frost, then grape shatter, on all of Rhone cépages, and, more particularly, Grenache. This cruel Spring followed up on a dauntingly dry summer... In the end, the yields in juice are tragically affected. The Wine grower's job becomes tightrope walker's job... without a net. These realities being called to mind, if we now look at the half full glass - and it is our nature to be optimistic -, the words which will come to me are relief, and even... enthusiasm ! These very challenging conditions indeed gave birth to first juices of so brilliant a Quality as they do better than just console us : they succeed in enticing, the Vignerons and us... !

The vines had naturally little load : they reacted magnificently to the extreme conditions of the year. The plant was able to bring its fruit to maturity, without big constraint, in an optimal way. The Wines promise to be splendidly well-balanced !

Year climatically unbalanced, but Cuvées showing balance... the Bourgogne way ! This, by the grace of Old Grenache, which brought to the highest level the singular personality of the real Rhone Wine. Wines are scented, refined...

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%, Cinsault 5%

TECHNICAL DATA

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

14,5% VOL.

Bottling: Without fining and filtration.

SERVING

14,5°C

Decant 2 hours before tasting.

TASTING

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REVIEWS AND AWARDS

JEB DUNNUCK

90-92/100

"Blackberries, cassis, garrigue, and spicy characteristics all define the 2017 Châteauneuf-du-Pape Classique. Based on 75% Grenache, 15% Syrah and 10% Mourvèdre sourced from a number of terroirs and brought up in concrete, it's medium to full-bodied, has good mid-palate density, fine tannins, and terrific balance. It's not a blockbuster but is very much in the style of the vintage."

Jeb Dunnuck, 28/08/2018



16-/100

"Mid crimson. Something just slightly stewed about the nose on this (the first of three 2017 Châteauneufs from this producer). Sweet and possibly a little overblown? I'm looking in vain for the freshness and structure of some of its stablemates from 'lesser' appellations. Slightly pinched, drying finish."

Jancis Robinson, 22/10/2018



16,5/20

La Revue du Vin de France, 31/08/2019



17/20

Guide Bettane et Desseauve des vins de France, 31/08/2019



93/100

"Ripe and lush in feel, with waves of currant, plum and raspberry compote rolling through, flecked with bright anise, alluring incense and singed alder notes. Long finish."

Wine Spectator, 30/09/2019



89-91/100

"The entry-level 2017 Chateauneuf du Pape, still in barrel, offers up cedar and leather notes on the nose. It's plush and creamy, loaded with red berries and cherries, with a long, velvety finish."

Wine Advocate, 31/08/2019

