

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu - Laurent - Vacqueyras - Vieilles Vignes - 2023

AOC Vacqueyras, Vallée du Rhône, France

THE VINTAGE

It took just a few days...few days to oscillate a vintage between a « Great Vintage » and a « Complex vintage ».

However, the winter, finally « classic », rocked by a fairly rigorous cold, pushed back any risk of spring frost.

The vegetative cycle was regularly watered by abundant rains. The diseases were putting pressure on the vinegrowers !

Nonetheless, the experience of the 2018, year with high mildew, still engraved in the vinegrowers' memory, made it possible for them to carefully control this pressure.

The vinegrowers serenely entered the summer season, with good water reserves and a beautiful harvest in perspective.

Moreover, rare fact, the summer granted us a few days of mild rain.

On August 15th, the rhodanien vineyards were healthy and green. The vinegrowers were rejoicing as everything was a hallmark to a "Great Vintage".

Unfortunately, as is often the case over the last few years, Mother Nature decided otherwise. For a couple of days, the French vineyards, and most particularly the Rhône's suffered a wave of extreme heat.

Leaving little chance to the grapes of the young vines and early ripening terroirs.

Only old vines, and not even all, of low yield, on protected terroirs and late ripening, found resilience in getting their berries to optimal ripeness.

The catastrophe was avoided. However, the qualities were very heterogeneous, even amongst the most experienced cellars....

Once again, our meticulous work of selection will have found all its meaning this year!

Paradoxally, the whites are very digest and balanced. On the palate, they are bright and harmonious.

The quality of the reds however, are more varied from one grape variety to the next. Against all expectations, the Syrah played its card right, with fruits without any excess. The wine issued from Old vines Grenache are racy and precise!

TERROIR

Plateau de Sarrians, la Ponche, les Pendants.

AGEING

10 months in one and two old barrels.

Then 10 months in foudre - Allier and Tronçais

WINEMAKING

2/3 not destemmed

VARIETALS

Grenache 70%, Mourvèdre 15%, Syrah 15%

14,5% VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache: over 60 years,
Syrah and Mourvèdre: 40 years. years old



TASTING

14°C

REVIEWS AND AWARDS



90/100

"Solaire au nez, le vacqueyras 2023 est un vin suave, au souffle chaud, avec une pointe de virilité."
La Revue du Vin de France, 01/09/2025

Wine Spectator

91/100

"Showcases silky-textured lushness and ripe fruit, offering blackberry and anise notes filigreed with baking spices and subtle toastiness. A foundation of graphite gives this shape, and juicy acidity drives the energy through the long, mineral-tinged finish. Grenache, Syrah and Mourvèdre. Grenache, Syrah and Mourvèdre. Drink now through 2027"
Wine Spectator, 28/02/2025

JAMES SUCKLING.COM

92/100

"Focused, dense and packed with flavors, this shows dark plums, dried herbs and cassis liqueur on the nose. Full-bodied with ripe tannins. Flavorful, with sweet cherries on the palate and a persistent finish."
James Suckling, 19/01/2026

JEB DUNNUCK

93/100

"Based on 75% Grenache, 15% Syrah, and 10% Mourvèdre and aged 24 months in old barrels and foudres, the 2023 Vacqueyras Vieilles Vignes has a more elegant, perfumed, nuanced style. Medium-bodied and balanced, it has soft tannins and shows lots of Rhône character in its red, blue, and black fruits intermixed with pepper and flowery garrigue notes. It's going to evolve gracefully for 8-10 years."
Jeb Dunnuck, 17/01/2026

