

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

In the spring, contrasting, predominantly humid weather conditions, and ensuing cryptogamic pressures, rekindle still fresh memories, feeding the concerns of conscious Vignerons. The threatening shadow of 2018 hangs over the heads... A fear exacerbated by the prospect of a bountiful harvest, an aggravating factor in this circumstance... In hindsight, these rather substantial spring rains will prove to be beneficial, contributing to the replenishment of water reserves.

Indeed, a terribly dry summer period will follow this rather wet start of the year. Dry once again. Once more. Bitter observation : 2020 is the third year in a row to suffer so badly from harsh drought... Fortunately, the nights are cool. As a result, the few "mean" rains granted by Mother Nature become "life-saving" blessings. The vines survive, adapt... And this is relevant to epigenetics, according to the learned term used by one of our Confreres...

However, as the harvest approaches, while "technological maturity" soars, the actual phenolic maturity remains at a standstill... This phenomenon chiefly affects early sectors, young vines, and substantially loaded vines : at the dawn of the harvest, Vignerons are thus facing a "Cornelian dilemma"...

Uncommon occurrence, the wisest of the Vignerons, they who take the risk of awaiting the famous "equinoctial rains", will not necessarily benefit from their fortitude. One could therefore state that, in 2020, Virtue was not rewarded. One exception to confirm the Rule... Yet, hard, extremely hard finding for a year that proves to be exceptional in its own special way... Only the Very Old Vines, meticulously worked, meet the expectations of the most demanding Vignerons. At the cost of low to extremely low yields... Nevertheless, by the grace of their deep roots, once again, the Very Old Vines recall that they are the key to success, in an odd Vintage too !

TERROIR

Plateau de Mont Redon, les Bédines, la Crau, Cabrières, Pignan.

AGEING

10 months in one and two vintages barrels - Allier et Tronçais. Then 10 months in foudre.

WINEMAKING

50% non destemmed.

VARIETALS

Grenache 75%, Syrah 10%, Mourvèdre 10%, Cinsault 5%

14,5% % VOL.

Bottling: Without fining and filtration.

SERVING

14,5°C

Decant 2 hours before tasting.

TECHNICAL DATA

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



TASTING

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!

REVIEWS AND AWARDS



94/100

"Le châteauneuf est une belle cuvée, avec le coté pulpeux de ce grenache dominant ; un jus plein avec une belle persistance."

La Revue du Vin de France, 01/09/2022

