

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent- Vacqueyras Blanc - Bio - 2025

AOC Vacqueyras, Vallée du Rhône, France

THE VINTAGE

Paradoxical and perplexing... The 2025 vintage will have shaken more than one experienced vigneron. However, qualified as "Great" by some, and, according to the tradition of the last vintages ending in "5", its surprising heterogeneity more between Northern and Southern Rhône, imposed a certain caution.

The winter, mild and humid, enabled the soil to become saturated with water and the vines built up precious water reserves.

In the spring, the generous rainfalls alternated with sudden burst of heat. The memories of 2018 and 2024 vintages lingered in everyone's minds. But the experience is present: the teachings of these two years allowed the winegrowers to rigorously contain the fungal pressure. Summer is therefore approached with serenity.

And yet...the season took a turn. Two periods of heatwaves hit the Rhône: the first at the end of June, the second, even more relentless, early August - suggesting the worst.

The yields were dramatically impacted, the berries shrivelled, the alcohol levels soared, whilst the phenolic maturity were slow to follow. The doubt sets in...

By some stroke of luck, as it is all too often the case these days, Mother Nature gave us some reprieve. In early September, much needed rainfalls came to revive the vines, unblocking the phenolic maturities.

Only, winegrowers willing to wait, to sort, to give up more of their small harvest, succeeded in picking grapes of remarkable quality, particularly in the Southern Rhône.

Southern Rhône:

Ripe, but never rich.

September was punctuated by relatively generous rainfalls, allowing the grapes to slowly reach their phenolic maturity. Unfortunately, around the equinoxes, there was one rainfall too many. For the vineyards located in the late-ripening areas, the sanitary balance became more precarious. Forcing the vigneron to accelerate harvest and operate under the constraints of arbitrary choices.

But, rest assured, this does not remove the charming and undeniable character of this Vintage. The wines are balanced and juicy. Their drinkability and finesse seduce immediately.

TERROIR

Les Garrigues

AGEING

Fermented and aged 7 months in 1 and 2 years old barrels

VARIETALS

Clairette 20%, Grenache blanc 20%,
Roussanne 20%, Marsanne 15%, Viognier
15%, Bourboulenc 10%

TECHNICAL DATA

Age of vines: 30 years and over years old

13 % VOL.

Bottling: No fining and very light filtration



REVIEWS AND AWARDS

Decanter

91/100

"Full-bodied, with a touch of oiliness on the palate. It has impressive concentration and freshness – a sound balance of varieties creating a harmonious white Vacqueyras with a long finish. The oak is well integrated and adds length and complexity."

Decanter, 29/09/2025

Wine Spectator

91/100

"Flint smoke wafts atop yellow apple, sweet wild herbs and fresh-cut chives in this delicious, fleshy, mineral-rich white. Medium-bodied and silky, with a touch of marzipan on the long, succulent finish."

Wine Spectator, 31/01/2026

JEB DUNNUCK

93/100

"Based on 20% each Grenache, Clairette, Roussanne, and Viognier, with 10% each Bourboulenc and Marsanne, and aged six months in older barrels, the 2024 Vacqueyras Blanc offers crushed citrus, ripe lemon, chalky minerality, and white flower notes on the nose. It's medium-bodied and concentrated on the palate, with a focused, mineral-driven style that has a terrific mix of richness, freshness, and limestone-like minerality. This is classic Southern Rhône white goodness that will drink well over the coming 4-5 years."

Jeb Dunnuck, 17/01/2026

