

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu - Laurent - Rasteau - Vieilles Vignes - 2024

AOC Rasteau, Vallée du Rhône, France

THE VINTAGE

Understanding and succeeding this vintage required, indeed, presence in the Vineyard, careful work, a certain patience, and even, clearly, a genuine expertise...

Despite being described as "Great" by some Vignerons, its considerable heterogeneity, depending on the sectors, requires us to take a certain measure...

Shaped by very finkle spring weather conditions, this very demanding and singular vintage will remain engraved in winegrowers memories.

Cryptogamic pressure during the vegetative cycle was such that even the most hardened Vignerons were not necessarily rewarded for their painstaking, even relentless work in their vineyards. Damages on leaves and bunches vary... but Grenache yields are historically low, mainly due to the mildiou and the resulting severe sorting. Fortunately, the non-deleterious summer heat, combined with the "King Mistral", enabled us to approach the harvest in slightly more serene conditions.

Thermal amplitudes in September were well marked and appreciated. However, phenolic ripeness were slow and not always achieved. Unfortunately, too many wines show a certain tannin and phenolic unbalance. Only patient Vigneron with "healthy" vineyards, willing to harvest late and sort, were able to pick grapes of highest quality. Successful wines will be rare this year!

TYPE OF SOIL

Limestone-clay slopes and blue and yellow clay sur la Montagne

AGEING

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

WINEMAKING

100% destemmed.

VARIETALS

Grenache 70%, Syrah 30%

14,5% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

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

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.

