

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Gigondas - Vieilles Vignes

AOC Gigondas, Vallée du Rhône, France

Close in Style to the 2001. Yet, a trifle less tannic and more refined.

THE VINTAGE

Autumn and winter 2002-2003 were especially rainy... Heavy rains have given the soils these water reserves that are so necessary to the vegetative growth of the Vines.

The water reserves will decrease rapidly : spring and summer 2003 are very hot and dry. From the beginning of March till the end of August, the sun shines, the heat is unusually high, the rains are more than rare.

Where the Vines do not lack water, these conditions are optimal to get top quality berries- perfectly healthy. At each stage of the Phenolic development, the observations announce a high Quality crop. The long - lasting heat wave has resulted everywhere in a swift concentration of the sugars in the berries - 15 days earlier than 2002. On the other hand, an extreme shortage of water could impede the maturing of the skins with a negative impact on the colour, tannins, and aromas ...

Only the old vines, deeply rooted into the soil, with a limited number of bunches to nourish, have been able to provide enough water for the berries to achieve - naturally - an ideal maturity. And only the most careful and patient Vignerons have waited till their Vineyards - benefiting of the rains fallen beginning of September - could express the full Phenolic and aromatic potential of their crop.

In any case, 2003 Vintage is under the sign of the sun, the sun which, by the way, has taken its share of the crop : the yields are low, if the Quality is quite promising... After a few months élevage, the Wines display dark and intense colours, and a lot of power. The degrees are very high in the North as well as in the South, but the overall balance of the Wines

remains good.

As an ultimate clue, the length on the palate of some Cuvées is quite fascinating... Fat, powerful, the white Wines show a superlative potential : they might reveal to be the best white Wines ever produced by "Tardieu-Laurent".

TERROIR

Le Village, les Dentelles.

AGEING

One wine barrel from Tronçais and new barrels.

VARIETALS

Grenache 70%, Mourvèdre 20%, Syrah 10%

TECHNICAL DATA

Age of vines: Over 60 years. years old

14,5% % VOL.

Bottling: Manually without filtration.

TASTING

The Wine has power, but this power is coated in mellow tannins. The length on the palate is impressive and revealing...



REVIEWS AND AWARDS



91/100

"The 2003 Gigondas Vieilles Vignes has a dense ruby/purple color and a beautifully sweet nose of melted licorice, asphalt, black currants, and cherries. The wine has a big, glycerin-imbued, full-throttle palate as well as a persistent finish. This is a big, structured wine with surprisingly high levels of tannin. Give it 2-3 years of cellaring and drink it over the following 12-15 years."

Robert Parker, Wine Advocate, 01/12/2004

Wine Spectator

89/100

"Chewy tannins and a firm, cocoa powder streak frame the plum and currant fruit in this muscular red, which also shows flashy mocha and spice notes. The fruit is quite fresh for a 2003, but the toasty style may be a bit heavy for some. Drink now through 2009. 75 cases made."

James Molesworth, Wine Spectator, 01/01/2006

