## Maison

# TARDIEU - LAURENT

#### FAMILLE TARDIEU



# Maison Tardieu-Laurent Côtes-du-Rhône Blanc Les Becs Fins

AOC Côtes du Rhône, Vallée du Rhône, France

Aromatic, fresh, fruity... A Wine quite simply good!

#### THE VINTAGE

2013 recalls vintages of the early 80s, with wines of heterogeneous quality. Most striking feature: the old vine did not, as is the rule, make the difference. Exceptional... indeed, some sectors suffered a lot, with a historically low harvest, due to "coulure" but also to the extreme cold of the preceding year. Therefore, the old vine had trouble ripening its too scarce - grapes: it kept on growing, thus « forgetting » its fruit. Another observation: it seems that vignerons who pruned in March succeeded better.

With regards to 2013, as you will have understood, detecting the "right" areas was even wiser than focusing on the very old vines exclusively. This is the approach which we operated. Harvest: the unusually cool and rainy spring has, from the start, conditioned the year, imposing a late harvest - in october... In some sectors, it was only completed on October 29th. and some of our partners who have vineyards at higher altitudes, cooler, early November!

To date, our wines display beautiful colours, with a distinguished, fresh fruit. A touch of austerity, with tannins which can be marked on some "cuvees". Not the shadow of a doubt: here are wines which call for "elevage"! And, if they lack, for the time being, a little harmony and roundness, they appear very "trendy", as though they had been designed for some markets in demand of wines that are fresh, yet typical, balanced, yet with moderate alcoholic degrees...

#### **TERROIR**

Gard, Vaison la Romaine.

#### TYPE OF SOIL

Round pebbles, limestone-clay soils.

#### **AGEING**

8 months in concrete tank.

#### **VARIETALS**

Viognier 60%, Roussanne 20%, Grenache 15%, Clairette 5%

13% % VOL.

#### TECHNICAL DATA

Age of vines: Grenache and Clairette: 40 years, Viognier and Roussanne: 20 years. years old

#### **SERVING**

10°C

Do not decant.



#### **REVIEWS AND AWARDS**

### **Wine Spectator**

90/100

"Bright and fresh, with good delineation to the white peach, yellow apple, chamomile and melon rind notes. Delicious, offering a pure finish. Drink now."

Wine Spectator, 31/05/2014

#### 14,5/20

"Entrée de gamme exemplaire: aromatique dominée par la syrah, ensemble complet, corps fin, tannin très doux et persistance remarquable pour l'appellation. Probablement un des meilleurs côtes-durhônes de cette édition."

Guide Bettane et Desseauve des vins de France 2016, 20/08/2015

