

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



**Maison Tardieu-Laurent Côtes-du-Rhône Nobles
Origines (ex Guy Louis) - 2024**

AOC Côtes du Rhône, Vallée du Rhône, France

This Cuvée enters once more another dimension. This, as the result of an important amount of "downgraded" Crus, grown on sands, obviously. The Wine gains depth, delicacy. Great success !

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!

TERROIR

Lirac, Rasteau, Séguret, Beaumes de Venise, Cairanne

AGEING

10 months in one and two years barrels

Then 8 months in foudre - Allier and Tronçais

WINEMAKING

1/3 non destemmed.

VARIETALS

Grenache 65%, Syrah 25%, Mourvèdre 10%

14,5% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache : 50 years, Syrah : 40 years, Mourvèdre: 30 to 40 years. years old

SERVING

14,5°C

Decant an hour before tasting.



TASTING

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