

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu-Laurent Saint-Péray Vieilles Vignes - 2024

AOC Saint-Péray, Vallée du Rhône, France

*Vintages follow one after the other, pleasure remains intact. A Cuvée which always brings its lot of emotions... and is now subject to the greed of the Amateurs of Great White Wines !*

### 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 fickle 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

La Côte sur Hongrie, la Beylesse

### TYPE OF SOIL

Clay-limestone soils.

### AGEING

Fermenté et élevé 12 mois en fûts neufs et d'un vin Allier - Tronçais - Jupille

### VARIETALS

Marsanne 70%, Roussanne 30%

### 13,5% % VOL.

Bottling: Without fining and light filtration.

### TECHNICAL DATA

Age of vines: Marsanne: 50 to 100 years,  
Roussanne: over 40 years. years old

### SERVING

12°C

Decant one hour before tasting.

