

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Châteauneuf du Pape - Cuvée Spéciale

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

Sensual and perfumed, this Cuvée once more stands apart, thanks to its refinement, its mellow tannins, its aromatic complexity... and thanks to an energy which goes beyond the standards. Definitely a "must keep" in your Cellars !

THE VINTAGE

Strange and paradoxical... This vintage has reserved us quite a few surprises, and still raises questions. Although described as « Great » by some Vignerons, its strong heterogeneity, depending on the sectors, imposes us to be attentive, measured, though hopeful.

2018 : the vegetative cycle is early. Spring sees generous rains and heat strokes alternate. According to "Elders", from memory one has to get back to the 60' to observe such pressure of diseases in the vineyard. And, unfortunately for some Domaines, the processing windows would, in the main, only open at the week-ends... The vintage therefore promises to be technically complicated, demanding meticulous, tedious, even relentless work, in the vineyards. Damage and losses vary... but yields on Grenache are historically low... Providentially, once again, we could count on Mother Nature's final "nudge" ! Without hesitation we can assert that the quality of the remaining grapes, the quality of their juice, is mainly due to a brilliant month of September.

Indeed, the weather conditions during the harvest were almost perfect. Cool but sunny weather, with well-marked, valued, thermal amplitudes... The Vigneron was able to choose in all serenity the ideal moment to harvest, plot of land by plot of land, without having to operate any constrained arbitration...

TERROIR

Bas de la Crau.

TYPE OF SOIL

Sand.

AGEING

12 months in two and three vintages barrels - Allier et Tronçais. Then 12 months in foudre.

WINEMAKING

100% non destemmed.

VARIETALS

Grenache 99%, Autre 1%

TECHNICAL DATA

Age of vines: More than 100 ans years old

14,5% % VOL.

Bottling: Without fining and filtration.

SERVING

14°C

Decant 2 hours before tasting.



TASTING

Shaped like a Bourgogne ! Clear color, intense nose on the faded rose and the peony. The mouth is chiselled, quite in restraint. Worth forgetting for a good decade !

