

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu - Laurent - Gigondas

AOC Gigondas, Vallée du Rhône, France

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

Les Garrigues, Saint Gayan, Pied-Gü, les Dentelles.

AGEING

10 months in new and one old barrels.

Then 10 months in foudre.

Tronçais – Allier

WINEMAKING

50% non destemmed

VARIETALS

Grenache noir 70%, Syrah 20%, Mourvèdre 10%

TECHNICAL DATA

Age of vines: 40 years and more years old

14,50 % VOL.

Bottling: No fining, no filtration

REVIEWS AND AWARDS


JancisRobinson.com

16++/20

"Mid crimson. Very sweet and opulent on the nose with, curiously, less refreshment factor than the Vacqueyras on the nose anyway. Plummy, very slightly overblown fruit on the palate precedes a certain aerien quality with tight, tannins and even a little mineral quality on the very end. Not especially integrated at the moment."

Jancis Robinson, 11/11/2019

