

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Côte du Rhône - Cuvée Spéciale

AOC Côte du Rhône, Vallée du Rhône, France

A "handkerchief Wine" - Vin de mouchoir -, e.g. so delicate and scented that you feel like pouring drops on a - preferably lace - handkerchief, just to enjoy its fragrances during the day... What a Cuvée ! Old Grenache with touches of beautiful Pinot noir. Constructed more on the aromatic intensity than on the density. An actual delight !

THE VINTAGE

If we look at the half empty glass - or tank -, frustration, and even sadness, will overwhelm us : historically small yields in France. The lowest of the post-war years. Cellars are empty. Clearly, one has to state that climate hazards, methodically, worked against us this year, in a succession of definitely adverse events : an abnormally cool spring caused frost, then grape shatter, on all of Rhone cépages, and, more particularly, Grenache. This cruel Spring followed up on a dauntingly dry summer... In the end, the yields in juice are tragically affected. The Wine grower's job becomes tightrope walker's job... without a net. These realities being called to mind, if we now look at the half full glass - and it is our nature to be optimistic -, the words which will come to me are relief, and even... enthusiasm ! These very challenging conditions indeed gave birth to first juices of so brilliant a Quality as they do better than just console us : they succeed in enticing, the Vignerons and us... !

The vines had naturally little load : they reacted magnificently to the extreme conditions of the year. The plant was able to bring its fruit to maturity, without big constraint, in an optimal way. The Wines promise to be splendidly well-balanced !

TERROIR

On the Borders of the AOC Châteauneuf, side of Courthézon

AGEING

8 months in 2 years and 3 years old barrels. Then ten months in foudres. Allier and Tronçais.

WINEMAKING

100% non destemmed.

VARIETALS

Grenache 95%, Others 5%

TECHNICAL DATA

Age of vines: 70 years old. years old

14,5% % VOL.

Bottling: Without fining and filtration.

SERVING

14°C

TASTING

Wonderful expression of old Grenache when gorgeously matured. On notes of grena-dine and sweet spices... I love it !



REVIEWS AND AWARDS



16,5++/20

"Bright crimson. Still rather light nose. Juicy and sweet and very 'new wave' Grenache indeed (meaning light and fresh and rather Pinot-like). Lots of fine tannin on the end so clearly ambitious. Very interesting 'new' interpretation. I'm just slightly worried about the gripping nature of the tannin at this point."

Jancis Robinson, 22/10/2018



15,5/20

La Revue du Vin de France, 31/08/2018

