

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Châteauneuf-du-Pape - Vieilles Vignes - 2025

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

THE VINTAGE

Paradoxical and perplexing... The 2025 vintage will have shaken more than one experienced vigneron. However, qualified as "Great" by some, and, according to the tradition of the last vintages ending in "5", its surprising heterogeneity more between Northern and Southern Rhône, imposed a certain caution.

The winter, mild and humid, enabled the soil to become saturated with water and the vines built up precious water reserves.

In the spring, the generous rainfalls alternated with sudden burst of heat. The memories of 2018 and 2024 vintages lingered in everyone's minds. But the experience is present: the teachings of these two years allowed the winegrowers to rigorously contain the fungal pressure. Summer is therefore approached with serenity.

And yet...the season took a turn. Two periods of heatwaves hit the Rhône: the first at the end of June, the second, even more relentless, early August - suggesting the worst.

The yields were dramatically impacted, the berries shrivelled, the alcohol levels soared, whilst the phenolic maturity were slow to follow. The doubt sets in...

By some stroke of luck, as it is all too often the case these days, Mother Nature gave us some reprieve. In early September, much needed rainfalls came to revive the vines, unblocking the phenolic maturities.

Only, winegrowers willing to wait, to sort, to give up more of their small harvest, succeeded in picking grapes of remarkable quality, particularly in the Southern Rhône.

Southern Rhône:

Ripe, but never rich.

September was punctuated by relatively generous rainfalls, allowing the grapes to slowly reach their phenolic maturity. Unfortunately, around the equinoxes, there was one rainfall too many. For the vineyards located in the late-ripening areas, the sanitary balance became more precarious. Forcing the vigneron to accelerate harvest and operate under the constraints of arbitrary choices.

But, rest assured, this does not remove the charming and undeniable character of this Vintage. The wines are balanced and juicy. Their drinkability and finesse seduce immediately.

TERROIR

Les Gardioles, Cabrières, Les Bédines, Plateau de Mont Redon et La Crau

AGEING

Fermenté et élevé 8 mois en fût neufs, d'un et deux vins

Allier – Tronçais – Jupille

VARIETALS

Grenache blanc 40%, Clairette 25%,
Roussanne 20%, Bourboulenc 10%,
Piquepoul 5%

13,5% % VOL.

Bottling: Without fining and light filtration.

TECHNICAL DATA

Age of vines: Grenache/Bourboulenc : 60
years, Roussanne 40 years
Clairette/Piquepoul : 50 years old



SERVING

12°C

Decant just before service.

REVIEWS AND AWARDS

**bettane +
desseauve**

91/100

Guide Bettane et Desseauve des vins de France, 01/09/2026

