# Maison

# TARDIEU - LAURENT

## FAMILLE TARDIEU



# Maison Tardieu Laurent - Vacqueyras Vieilles Vignes

AOC Vacqueyras, Vallée du Rhône, France

Great Wine. There is an Appellation which produces more and more appealing Wines! It could very well do better than Gigondas before long. A sheer marvel. A super value for money.

#### THE VINTAGE

The vines are asleep and restore their potential.

The temperatures are mild, and the rains heavy : almost twice as much as the average quantity of water.

Rather warm and sunny, March initiates the vegetative cycle of the vine, which seems to portend an early vintage. But, then, the coolness of April slows the pace down. The vines flower without a hitch.

Quick - it lasted between 8 and 10 days. No coulure, but on some Grenache aged over 40 years. The prospect of a beautiful crop!

Very warm, July and August have contributed to a good maturing of the berries. Two big thunderstorms have helped the berries not to suffer from dryness. In August, the heat wave has had a dramatic impact on the evolution of the sugar in the berries. Still, the maturity of the skin had not been reached. As this maturité pelliculaire is essential in terms of colour, aromas, tannins, it was more than urgent... to wait!

Not one drop of water since July 15th! And most windy conditions: for 11 days the speed of the wind was over 50 km/h! It had not been the case for thirty years. In the southern Rhône, the strong Mistral wind has blown for the 20 first days of September, producing concentration in the berries, but, also, in some exposed zones, a beginning of stress due to the lack of water. Fortunately, cool nights and sunny days have built up the maturité pelliculaire. Healthy and firm skins have maintained the fine sanitary state of the berries. Heat and wind have resulted in a concentration which has lowered the quantities produced by some 5 to 30% under 2000, depending on the vines and grape varieties.

#### **TYPE OF SOIL**

Round pebbles and blue clay.

#### AGFING

New and one year old barrels.

#### **VARIETALS**

Grenache 80%, Syrah 20%

#### 14.5% % VOL.

Bottling: Manually, without filtration.

### **TECHNICAL DATA**

Age of vines: Over 60 years. years old



#### **REVIEWS AND AWARDS**

Libut Carking

92/100

"The spectacular 2001 Vacqueyras Vieilles Vignes continues to prove that Michel Tardieu has some serious sources for purchasing finished wine from Vacqueyras. A blend of 80% Grenache and 20% Syrah, it exhibits an inky/purple color as well as a rich perfume of blackberry liqueur, melted licorice, and asphalt. Full-bodied and layered, with outstanding upside potential, this enormously endowed Vacqueyras should be cellared for 4-5 years, and enjoyed over the following 10-15. It is a brilliant achievement!"

Robert Parker, Wine Advocate, 01/02/2004