

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu - Laurent - Gigondas - Vieilles Vignes - 2023

AOC Gigondas, Vallée du Rhône, France

A Wine proudly asserting its roots. Enthralling nose, on Provence herbs and scrubland. The mouth is dense, pulpy, juicy. The archetype of the ?ne Mediterranean Wine !

THE VINTAGE

It took just a few days...few days to oscillate a vintage between a « Great Vintage » and a « Complex vintage ».

However, the winter, finally « classic », rocked by a fairly rigorous cold, pushed back any risk of spring frost.

The vegetative cycle was regularly watered by abundant rains. The diseases were putting pressure on the vinegrowers !

Nonetheless, the experience of the 2018, year with high mildew, still engraved in the vinegrowers' memory, made it possible for them to carefully control this pressure.

The vinegrowers serenely entered the summer season, with good water reserves and a beautiful harvest in perspective.

Moreover, rare fact, the summer granted us a few days of mild rain.

On August 15th, the rhodanien vineyards were healthy and green. The vinegrowers were rejoicing as everything was a hallmark to a "Great Vintage".

Unfortunately, as is often the case over the last few years, Mother Nature decided otherwise. For a couple of days, the French vineyards, and most particularly the Rhône's suffered a wave of extreme heat.

Leaving little chance to the grapes of the young vines and early ripening terroirs.

Only old vines, and not even all, of low yield, on protected terroirs and late ripening, found resilience in getting their berries to optimal ripeness.

The catastrophe was avoided. However, the qualities were very heterogeneous, even amongst the most experienced cellars....

Once again, our meticulous work of selection will have found all its meaning this year!

Paradoxally, the whites are very digest and balanced. On the palate, they are bright and harmonious.

The quality of the reds however, are more varied from one grape variety to the next. Against all expectations, the Syrah played its card right, with fruits without any excess. The wine issued from Old vines Grenache are racy and precise!

TERROIR

Pied-Gu?, Les Teyssonnières, La Bouïssière, Les Dentelles, Le Cayron and Beauregard

AGEING

10 months in one and two vintages old barrels. Allier and Tronc?ais. Then 12 months in foudre.

WINEMAKING

3/4 non destemmed.



VARIETALS

Grenache 90%, Mourvèdre 5%, Syrah 5%

14,5% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: renache, Mourvèdre : 60 + to 100 years Syrah :
+ to 40 years years old

REVIEWS AND AWARDS

Wine Spectator

92/100

"A silky, suave version, powered by graphite, with juicy acidity behind its gush of ripe cherry, plum paste and chocolate. Smoky and savory, too, with dried leaves and salty herbs bringing refreshing contrast. Energetic and driven, with power and grip on the serious finish"

Wine Spectator, 31/01/2026

JAMES SUCKLING.COM

92/100

"Seductive aromas of sweet cherries, sweet spices and bay leaves. This medium-bodied red has fine, firm tannins and a dense core of generous red berries on the palate balanced by spices and herbs. Long, lively and flavorful finish."

James Suckling, 19/01/2026

JEB DUNNUCK

93+/100

"A blend of 90% Grenache, 5% Syrah, and 5% Mourvèdre brought up two months in older barrels and foudres, the 2023 Gigondas Vieilles Vignes offers spicy red and black fruits, leather, loamy earth, and ground pepper on the nose. It's rich, medium to full-bodied, and savory on the palate, with rock-solid ripeness, plenty of underlying tannins, and outstanding length. Give bottles 2-4 years and enjoy over the following decade."

Jeb Dunnuck, 17/01/2026

