

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Châteauneuf-du-Pape - Vieilles Vignes - 2024

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

THE VINTAGE

Understanding and succeeding this vintage required, indeed, presence in the Vineyard, careful work, a certain patience, and even, clearly, a genuine expertise...

Despite being described as "Great" by some Vignerons, its considerable heterogeneity, depending on the sectors, requires us to take a certain measure...

Shaped by very finkle spring weather conditions, this very demanding and singular vintage will remain engraved in winegrowers memories.

Cryptogamic pressure during the vegetative cycle was such that even the most hardened Vignerons were not necessarily rewarded for their painstaking, even relentless work in their vineyards. Damages on leaves and bunches vary... but Grenache yields are historically low, mainly due to the mildiou and the resulting severe sorting. Fortunately, the non-deleterious summer heat, combined with the "King Mistral", enabled us to approach the harvest in slightly more serene conditions.

Thermal amplitudes in September were well marked and appreciated. However, phenolic ripeness were slow and not always achieved. Unfortunately, too many wines show a certain tannin and phenolic unbalance. Only patient Vigneron with "healthy" vineyards, willing to harvest late and sort, were able to pick grapes of highest quality. Successful wines will be rare this year!

TERROIR

Les Gardioles, Cabrières, Les Bédines

AGEING

Fermenté et élevé 8 mois en fût neufs, d'un et deux vins
Allier – Tronçais – Jupille

VARIETALS

Grenache blanc 30%, Clairette 30%,
Roussanne 25%, Bourboulenc 10%,
Piquepoul 5%

TECHNICAL DATA

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

13,5% VOL.

Bottling: Without fining and light filtration.

SERVING

12°C

Decant just before service.



REVIEWS AND AWARDS

LE FIGARO "Nul ne résiste à ce supervin du Rhône, assemblage de grenache blanc et de grenache gris, de roussane, mais aussi de clairette rose et de clairette blanche, de picpoul et de bourboulenc, des cépages qui mûrissent à partir de 12 degrés. Une production de poche limitée à six pièces associée à une sélection drastique et beaucoup d'attention pour ce vin aux notes d'anis étoilé et de réglisse. Une supergourmandise qui fera sensation sur les tables de fêtes, accompagnée d'un crudo de bar ou d'un carpaccio de saint-jacques. Notons que ce vin titre 13,5 degrés sans aucune lourdeur, une des grandes qualités des vins du Rhône du Sud. Une cuvée signée Bastien Tardieu, qui vient de reprendre le flambeau de la société familiale, créée par son père Michel Tardieu et Dominique Laurent, un producteur et négociant en Bourgogne. La maison, aujourd'hui épaulée par le groupe EPI, entame un nouveau cycle. L'amateur repère les nouveaux habillages, les étiquettes épurées, à l'image de ce cru dans l'air du temps."

Le Figaro, 20/12/2025

Wine Spectator 93/100
"Lush, juicy and stylish, with expressive notes of honeysuckle and yellow apple robed in a flattering touch of toasty oak, bringing richness on the long finish, which is threaded with flint smoke."
Wine Spectator, 31/01/2026

