

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Côtes-du-Rhône Blanc Guy Louis

AOC Côtes du Rhône, Vallée du Rhône, France

The amount of Viognier is larger than usual, which gives to this wine a touch of exoticism. The ones who love this cuvée will find here an added attraction...

THE VINTAGE

Indeed, all along the year, 2012 did not spare the Vignerons : even the savviest got confused, almost losing their points of references, while dealing with its tricks ! Heterogeneity in the vineyard would bear, right from the start, the mark of damage caused by winter frost. Sadly enough, very old Grenache and Syrah vines did not survive this frost. Loss of a precious heritage, impact on the yields of the upcoming harvest, Vignerons were already under pressure...

Conversely, the months of July and August were extremely hot, speeding up the maturing process, as a first step, but worsening water stress, in a second. Rarest reaction, the Vignerons came to bless the rains that fell beginning of September, as they profitably revived the phenolic ripening of the grapes. In the end, deciding the right moment to pick up grapes caused the serious Vignerons a real headache ! To the extent that the harvesting of the different cépages, in the different parcelles, followed a more than widely unusual order...

And now, for one more uncommon observation : opting for a later harvest was not necessarily the winning choice, in 2012 : the exception that proves the rule !

Now, at this stage, as the Wines are nearing the end of the fermenting process, they already impose their real potential : they are very, very, good... Thus, they lead us to admit that, from contrasts, Harmony can arise...

TERROIR

Southern and northern terroirs blended.

AGEING

In new barrels, barrels from one and two vintages. Allier and Tronçais.

VARIETALS

Marsanne 55%, Grenache 15%,
Roussanne 15%, Viognier 15%

13,5% % VOL.

Bottling: Without fining and light filtration.

TECHNICAL DATA

Age of vines: Grenache: 70 ans, Marsanne:
60 ans, Roussanne et Viognier: 40 ans.
years old

SERVING

12°C

Do not decant.



REVIEWS AND AWARDS



89/100

"Fermented and aged in barrel and comprised of mostly Marsanne, the 2012 Cotes du Rhone Guy Louis Blanc is a beautifully rich, textured white that offers up ample apricot jam, golden fruits, brioche and vanilla creme on the nose. Medium-bodied, with a rich, full texture (no doubt from lots of lees contact), it is a classy effort to drink over the coming 3-4 years."

Wine Advocate, 01/12/2013



91/100

"A plump and enticing style, with a caressing edge to the core of melon, white peach and Cavaillon melon flavors, backed by a pretty floral edge on the finish. Drink now."

Wine Spectator, 31/05/2014



16,5/20

"Mix of north and south Rhône. 55% 60-year-old Marsanne, 15% each of 70-year-old Grenache Blanc, 40-year-old Roussanne and 40-year-old Viognier. It's the Viognier, funnily enough, that leaps out at you on the nose and then on the palate is a lovely mushy whoosh of those smudgy white Rhône varieties. Lots of personality."

Jancis Robinson, 02/01/2014

