

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu-Laurent Côtes-du-Rhône Blanc Les Becs Fins

AOC Côtes du Rhône, Vallée du Rhône, France

A Wine which will accompany your meal even better than your aperitif... More opulent in style than usual : another facet of pleasure for they who - rightly -love this Cuvée!

### THE VINTAGE

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

Winter temperatures amongst the mildest in the decade, rainfall amounts amongst the highest ever in winter, among the lowest ever in spring, and a nice output of grapes throughout the Rhone cépages : everything would raise hope of an early vintage, the ever expected Vintage, satisfactory both in terms of quantity and of quality ! But it was not counting on an unusually cool and rainy summer... Vignerons are soon confronted with quite a few difficulties, the trickiest one being the management of diseases...

The first three weeks of September revive the vintage... September, the month of wine ! Les Vins Blancs are of very high level, in line with the preceding Vintage.

2014 demanded, especially during the final weeks, hard, incessant work. The vines were in demand. It was crucial to understand, to be able to anticipate... This required a bit of wisdom, reason, intuition...

A vintage for Vignerons, indeed. And the best ones did perform with talent. They are now rewarded. As for the others, alas... There, is the whole difference

### TERROIR

Gard, Vaison, Cairanne.

### TYPE OF SOIL

Round pebbles, limestone-clay soils.

### AGEING

8 months in concrete tank.

### VARIETALS

Viognier 50%, Grenache 25%, Roussanne 20%, Clairette 5%

**13,5% % VOL.**

### TECHNICAL DATA

Age of vines: Grenache and Clairette: 40 years, Viognier and Roussanne: 20 years. years old

### SERVING

10°C - 50°F

Do not decant.



## REVIEWS AND AWARDS

15/20

"Enrobé, chaleureux, très rond, ce blanc est bâti pour la table. Ses notes de fenouil en bouche apportent de la complexité à la finale et sera la base de beaux accords avec des poissons. Bon style pour ce négociant de qualité."

**Gerbelle et Maurange, Guide Les Bonnes Affaires du Vin 2016, 01/08/2015**

13/20

"Tout en équilibre, par sa fraîcheur et la maturité de son fruit, Les Becs Fins blanc délivre une bouche rapide et franche."

**Les Meilleurs Vins de France 2016 - Guide de la Revue des Vins de France, 01/08/2015**



16,5/20

"Greenish straw. Beguiling nose reminiscent of quinine/good tonic water. Graininess and acidity on the palate ensure that Viognier doesn't dominate. Lovely and compelling blend for enjoying with or without food – no wait needed."

**Jancis Robinson, 30/10/2015**

