

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



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

AOC Côtes du Rhône, Vallée du Rhône, France

*This Cuvée enters once more another dimension. This, as the result of an important amount of "downgraded" Crus, grown on sands, obviously. The Wine gains depth, delicacy. Great success !*

### THE VINTAGE

Strange and paradoxical... This vintage has reserved us quite a few surprises, and still raises questions. Although described as « Great » by some Vignerons, its strong heterogeneity, depending on the sectors, imposes us to be attentive, measured, though hopeful.

2018 : the vegetative cycle is early. Spring sees generous rains and heat strokes alternate. According to "Elders", from memory one has to get back to the 60' to observe such pressure of diseases in the vineyard. And, unfortunately for some Domaines, the processing windows would, in the main, only open at the week-ends... The vintage therefore promises to be technically complicated, demanding meticulous, tedious, even relentless work, in the vineyards. Damage and losses vary... but yields on Grenache are historically low... Providentially, once again, we could count on Mother Nature's final "nudge" ! Without hesitation we can assert that the quality of the remaining grapes, the quality of their juice, is mainly due to a brilliant month of September.

Indeed, the weather conditions during the harvest were almost perfect. Cool but sunny weather, with well-marked, valued, thermal amplitudes... The Vigneron was able to choose in all serenity the ideal moment to harvest, plot of land by plot of land, without having to operate any constrained arbitration...

### TERROIR

Lirac, Rasteau, Vacqueyras, Beaufort, Beaumes de Venise, Roaix.

### AGEING

10 months in one and two vintages old barrels, and 8 months in foudre. Allier and Tronçais.

### WINEMAKING

1/3 non destemmed.

### VARIETALS

Grenache 60%, Syrah 25%, Mourvèdre 15%

### 14,5% % VOL.

Bottling: Without fining and filtration.

### TECHNICAL DATA

Age of vines: Grenache : 50 years, Syrah : 40 years, Mourvèdre: 30 to 40 years. years old

### SERVING

14,5°C

Decant an hour before tasting.

### TASTING

This Cuvée enters once more another dimension. This, as the result of an important amount of "downgraded" Crus, grown on sands, obviously. The Wine gains depth, delicacy. Great success !

