

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 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

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REVIEWS AND AWARDS

JEB DUNNUCK

90-92/100

"Deeply colored, the 2018 Côtes Du Rhône Guy Louis is a blend of 60% Grenache, 25% Syrah, and the balance Mourvèdre that was mostly destemmed and brought up in second-fill barrels. It offers beautiful purity and precision in its black raspberry, spicy wood, garrigue, and pepper aromas and flavors. Medium to full-bodied, balanced, and seamless on the palate, it's a beautiful, no-brainer wine to enjoy over the coming 4-6 years."

Jeb Dunnuck, Jeb Dunnuck, 16/08/2019



16,5+/20

"Deepish crimson. Quite different nose from the Becs Fins. Does the Mourvedre make this much difference? Much more grunt and interest with much smoother texture. Pure hedonism and approachability. Nice little bite on the end but the balance is great for early to mid-term drinking."

Jancis Robinson, 11/11/2019



90/100

"A blend of 60% Grenache, 25% Syrah and 15% Mourvèdre drawn from Lirac, Rasteau, Vacqueyras, Beaumes de Venise and Roaix, aged in combination of second and third use barrels, followed by additional time in foudres, the 2018 Cotes du Rhone Guy Louis exhibits floral, spicy aromas, hints of garrigue and baking spices, plus plenty of cherry fruit. It's medium to full-bodied, silky and fine, with a lingering, gently oaky finish."

Wine Advocate, 30/09/2020

Wine Spectator

89/100

"Light-bodied but persistent, with a tasty mix of black cherry, black tea and incense notes, carried by fresh acidity through the juicy finish. Grenache, Syrah and Mourvèdre."

Wine Spectator, 30/06/2021



91/100

Wine Enthusiast, 11/01/2021

