

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Gigondas - Vieilles Vignes

AOC Gigondas, Vallée du Rhône, France

Weight and structure for this Gigondas. Strongly built. Black colour. Red fruit and Provence herbs on the nose. Long keeping.

THE VINTAGE

The period of vegetative rest 2004 - 2005 was marked by an extreme drought, which let forecast serious problems for the Summer period : for over one century, never had been recorded so low levels of rain from January to March... April, on the other hand, benefited from abundant rains which fortunately compensated - partly - this water deficit. With the end of spring, the water tables, although very low, had returned to less alarming levels. Summer, hot but without excessive temperatures, facilitated a regular and healthy maturing of the grapes. It already let foresee a remarkable Vintage, with concentrations in tannins and in anthocyanes - colour - seldom reached, in particular on Grenache. Another remarkable point, the absence of heat wave allowed pre-serving a maximum of flavours and of freshness. However, a most generous Mistral, and therefore a very dry weather, again raised the question of water supplies, which generated concern amongst the vine growers. Fortunately, rains at the end of August, in the northern part of the Vallée du Rhône, at the beginning of September, in the southern part of the Vallée du Rhône, supported the end of the maturing process. The low grape load, and the perfect healthy state hitherto, helped, in the best Terroirs, to preserve the grapes from any deterioration. The vinifications could thus begin from a remarkable harvest, quickly releasing colours, tannins, flavours...

Phenomenal concentration of tannins. Dark colour. Extreme concentration. Wines that must be attentively élevés - it is essential to have them show at their best. Undoubtedly, very long keeping...

TERROIR

Le Cayron, les Dentelles, les Garrigues.

AGEING

One wine barrel from Tronçais and new barrels.

VARIETALS

Grenache 80%, Mourvèdre, Syrah

TECHNICAL DATA

Age of vines: 60 to 70 years. years old

14,5% VOL.

Bottling: Manually without filtration.

TASTING

Weight and structure for this Gigondas. Strongly built. Black colour. Red fruit and Provence herbs on the nose. Long keeping.



REVIEWS AND AWARDS



93/100

"Michel Tardieu's 2005 Gigondas Vieilles Vignes is a smoking blend of 80% Grenache, 15% Syrah and 5% Mourvèdre, that comes from three lieux-dits; Les Dentelles, Les Garrigues and Le Cayron, all of which have clay and limestone soils. Partially destemmed and aged 24 months in new and once used barrels, it offers gorgeous notes of sweet currants, ground herbs, olive tapenade and hints of cured meats. Beautifully ripe, with lots of texture and integrated acidity, it has ripe, chewy tannin and is still youthful and vibrant. Enjoy it anytime over the coming decade."

Jeb Dunnuck, *Wine Advocate*, 01/02/2015



92/100

"Ultramodern, with very suave mocha- and spice-filled toast leading the way for lush raspberry, boysenberry, licorice and graphite notes. The long finish lets the minerality blaze while still pumping out the fruit in spades. Drink now through 2013."

James Molesworth, *Wine Spectator*, 31/12/2007

