

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Châteauneuf du Pape - Vieilles Vignes

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

*We are very proud of this Cuvée. Here, the Wine is formidable. No excess, a superb balance.*

### 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...

Perfectly healthy and ripe. The cask fermentations proceeded well. The Wines are already aromatic, and display a beautiful freshness. Even more, each of them is the perfect Image of its Terroir... Thank you, Mother Nature !

### TYPE OF SOIL

Round pebbles and sand.

### AGEING

Allier and Tronçais new oak and one Wine casks

### VARIETALS

Grenache blanc 50%, Roussanne 50%

### 14% % VOL.

Bottling: Manually, light filtration.

### TECHNICAL DATA

Age of vines: Over 50 years for Grenache, 10 to 20 for Roussanne years old

### TASTING

Very fragrant, with complex aromas. Spicy. Hints of fennel and aneth. A keeping Wine.



## REVIEWS AND AWARDS

**Wine Spectator**

91/100

"Rich, with a hint of maturity thanks to some toast and brioche notes, but there's still plenty of life to the white peach, fig and pear flavors. The long, pure finish shows a nice stony side. Drink now through 2009."

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

