

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Châteauneuf du Pape - Vieilles Vignes

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

Very rich, with scents of spices and laurel. Dense texture. Magnificent long finish.

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

Grès d'Orange, la Crau.

AGEING

Tronçais new oak and one Wine casks.

VARIETALS

Grenache 90%, Syrah et Mourvèdre 10%

TECHNICAL DATA

Age of vines: 70 to 100 years. years old

14,5% % VOL.

Bottling: No fining. No filtration.

TASTING

Very rich, with scents of spices and laurel. Dense texture. Magnificent long finish.



REVIEWS AND AWARDS

Wine Spectator

96/100

"Still shrouded by its bacony toast, this has a lot to resolve, but the massive core of blackberry, black currant, fig, loam, dark tobacco and molten chocolate is very impressive. The finish shows the grip and balance of the vintage, boding well for serious cellaring. Best from 2009 through 2032."

James Molesworth, Wine Spectator, 31/12/2007

 WINE ADVOCATE

91-93/100

"The 2005 Chateauneuf du Pape Vieilles Vignes (90% Grenache and equal parts Mourvedre and Syrah) comes primarily from the famed sector of Chateauneuf du Pape known as La Crau. This is a beautiful wine that is more elegant than the regular Chateauneuf du Pape, with raspberry and kirsch liqueur notes, a deep ruby color, finesse, acidity, and ripe tannin. It seems to be a terroir-based statement of Chateauneuf du Pape that cuts a style midway between the traditionalists and the modernists. This wine will need several years of bottle age, and should drink nicely for 15 or more years. Introduced first in 2001, Michel Tardieu makes a traditional Chateauneuf du Pape from 100% Grenache and 100% stems. He believes the wine needs at least 5-7 years of bottle age and then is meant to last 25-30 years."

Robert Parker, Wine Advocate, 01/02/2007

