

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Rasteau - Vieilles Vignes
AOC Rasteau, Vallée du Rhône, France

Quite often, in the so-called "solar" vintages, this Appellation will produce Wines one could describe as "a little excessive"... But there is always an exception to confirm the rule : in 2015, the wine is beautifully balanced, although perfectly true to its nature. Great success.

THE VINTAGE

2015 - Vintages in « 5 », vintages which bring good luck. Often...

Spell of the years in « 5 » ? The fact is that, in recent decades, Vintages ending in « 5 » - 1985, 1995, 2005, and 2015 - , carry success stories, in Vallée du Rhône, but also, more generally, in the whole of the Vineyards of France. It must be said that 2015 put the odds on its side, with almost optimal climatic conditions for each and every season of the year! Thus, winter is rainy, allowing vines to benefit from good water reserves. Spring awakening is somewhat late - 3 weeks delay, compared to 2014, yet, the weather gradually settles, and flowering takes place in excellent conditions: the output of grapes is quite simply outstanding. The summer period arrives then quickly, with extremely hot months of June, July and August. Nevertheless, one cannot speak of heat wave, as the nights remain cool. Consequently, thermal amplitudes are absolutely phenomenal. No pressure from pests and diseases, the vineyard and the winemaker breathe freely. Everything is looking fine before the start of the harvest...

Ripe, but not too much. Summer and the month of September are punctuated by rains, avoiding the suffering of the vines, a key element during the summer period. The grapes mature slowly. Unfortunately, the rain that falls around September 20th is the "too much" rain... Pity, we were right next to a huge Vintage... But, well, no worry, the Style of the Vintage remains more than charming, with full, juicy, and silkiest Wines !

TYPE OF SOIL

Limestone-clay slopes and blue clay.

AGEING

12 months in one vintage old barrels. Allier and Tronçais. Then 6 months in foudre.

WINEMAKING

1/3 non destemmed.

VARIETALS

Grenache 65%, Syrah 25%, Mourvèdre 10%

TECHNICAL DATA

Age of vines: Grenache: 80 years, Syrah and Mourvèdre: 40 years old

14,5% VOL.

Bottling: Without fining and filtration.

SERVING

14°C

Decant an hour before tasting.



REVIEWS AND AWARDS



91-93/100

"From one of the standout appellations in the vintage, the 2015 Rasteau Vieilles Vignes comes from higher elevation parcels located behind the village. In general, this has slightly cooler terroirs. Made from 70% Grenache, 20% Syrah and 10% Mourvèdre, it has terrific notes of crushed violets, jammy blackberries, scorched earth and pepper in a surprisingly elegant, silky style that carries terrific mid-palate depth and fine tannin. It will have over a decade of prime drinking."

Jeb Dennuck, Wine Advocate, 01/11/2016



16+/20

"Dark ruby. Colour not quite out to the rim. Notably gamey/meaty on the nose (a Mourvèdre effect?). Sweet, roasted start and without quite the concentration of the top Côtes du Rhône bottlings. But masses of tannins on the end."

Jancis Robinson, 14/10/2016



16,5/20

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Guide Bettane et Desseauve des vins de France, 31/08/2017

