

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Vacqueyras Vieilles Vignes

AOC Vacqueyras, Vallée du Rhône, France

*A strongly built Vacqueyras that will age beautifully. Silky, with a texture of tannins "the ancient way". Firm 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

La Ponce.

### AGEING

Tronçais new oak and one Wine casks.

### VARIETALS

Grenache 85%, Syrah 15%

### 14,5% % VOL.

Bottling: Manually, without filtration.

### TECHNICAL DATA

Age of vines: 100 years for Grenache. years old

### TASTING

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