

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Côtes-du-Rhône Blanc Guy Louis

AOC Côtes du Rhône, Vallée du Rhône, France

A Wine for meals, par excellence ! More opulent, with a structured and balanced mouth. Truly at its best, after one or two years cellaring.

THE VINTAGE

2013 recalls vintages of the early 80s, with wines of heterogeneous quality. Most striking feature: the old vine did not, as is the rule, make the difference. Exceptional... indeed, some sectors suffered a lot, with a historically low harvest, due to "coulure" but also to the extreme cold of the preceding year. Therefore, the old vine had trouble ripening its - too scarce - grapes : it kept on growing, thus « forgetting » its fruit. Another observation : it seems that vigneronns who pruned in March succeeded better.

With regards to 2013, as you will have understood, detecting the "right" areas was even wiser than focusing on the very old vines exclusively. This is the approach which we operated. Harvest : the unusually cool and rainy spring has, from the start, conditioned the year, imposing a late harvest - in october... In some sectors, it was only completed on October 29th. and some of our partners who have vineyards at higher altitudes, cooler, early November !

To date, our wines display beautiful colours, with a distinguished, fresh fruit. A touch of austerity, with tannins which can be marked on some "cuvées". Not the shadow of a doubt : here are wines which call for "élevage"! And, if they lack, for the time being, a little harmony and roundness, they appear very "trendy", as though they had been designed for some markets in demand of wines that are fresh, yet typical, balanced, yet with moderate alcoholic degrees...

TERROIR

Southern and northern terroirs blended.

AGEING

10 months in new barrels, barrels from one and two vintages. Allier and Tronçais.

VARIETALS

Marsanne 55%, Grenache 15%,
Roussanne 15%, Viognier 15%

TECHNICAL DATA

Age of vines: Grenache: 70 ans, Marsanne:
60 ans, Roussanne et Viognier: 40 ans.
years old

13% % VOL.

Bottling: Without fining and light filtration.

SERVING

12°C

Do not decant.



REVIEWS AND AWARDS



16/20

"Very refreshing, mildly floral nose and then satin textured on the palate with very flattering broad fruit. The acidity is relatively low so it all seems rather soft and off dry. Very flattering for short-term drinking."

Jancis Robinson, 23/10/2014



91/100

"A fabulous white, the 2013 Côtes du Rhône Guy Louis Blanc (50% Marsanne, 20% Grenache Blanc and the rest Roussanne and Viognier) offers smoking purity and freshness in its stone fruits, caramleized pineapple and brioche-scented bouquet. Starting out juicy and fresh, it gets more and more rich with time in the glass, yet always stays clean, classy and balanced. Drink this beauty over the coming 3-4 years, although I wouldn't be surprised to see it evolve for longer.

This was an incredibly strong set of 2013s from Michel Tardieu. The wines break the vintage stereotype, have fantastic richness and sweet tannin. They're all highly recommended."

Wine Advocate, 01/10/2014



90/100

"Plump, creamy-edged melon, yellow apple and heather notes are guided by a hint of shortbread through the finish."

Wine Spectator, 31/05/2015



90/100

"Smooth and creamy with tangy acidity and lush aromatics; peach, tropical fruit and lovely balance; mellow and generous."

Anthony Dias Blue, The Tasting Panel, 01/03/2015



90/100

"The 15% Viognier in the blend exerts outside influence on the bouquet of this wine, which exudes notes of honey, apricot and spice. On the palate, this is a big mouthful of ripe tropical fruit, framed on the mouthwatering finish by hints of toasted oak."

Joe Czerwinski, Wine Enthusiast, 19/04/2016



90/100

"Green-tinged straw. Ripe melon and white peach aromas are complemented by suggestions of honey and fennel. Supple and dry on the palate, offering vibrant orchard and pit fruit flavors underscored by a mineral element. Hefty yet energetic as well, finishing with strong stony cut and a lingering suggestion of pear liqueur."

Josh Reynolds, Vinous, 01/06/2016

