

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



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

AOC Côtes du Rhône, Vallée du Rhône, France

Highly pleasant di-gestible Wine !

THE VINTAGE

Time has come to grasp our dictionary of the superlatives, to try and tell the talent of this Vintage... Nonetheless, words will not suffice to describe the unfathomable pleasure that the Tasting of this fabulous Year triggers... ! Winter was characterized by relatively mild temperatures; then a cool spring slowed down the growing of the vine. And, throughout this period, steady, gentle, rainfalls evenly accompanied the vegetative cycle. These extremely propitious conditions have understandably had a positive impact on the harvest, fantastically beautiful, healthy, and generous... ! Summer season was marked by high heat, high without being excessive, with little rainfall. Extremely favorable factor, nights remained very cool. Therefore, the vines were under pressure, but moderately, at the limit of stress, yet without ever suffering ! As a result, maturation and concentration operated conjointly : here is one major key to the genius of this Vintage, which calls to the unusual the fantastic, at the borders of the explained and the unexplainable !

A Vintage shaped for Grenache, in the first place. Intense, engaging, deep colors... Bright fruit, striking structures, with a singular quality of the tannin... And the more unreal, as this is the most unlikely feature in this table, the pH... pH which is astonishingly low...

All in all, 2016 solves the problem of squaring the circle in the world of wine ! Wines which are "easy", absolutely delicious to drink young, fresh, yet with a structure, a fleshiness, a balance, which promise them an unprecedented destiny...

TERROIR

Southern and northern terroirs blended.

AGEING

Ageing 8 months in new barrels, barrels from one and two vintages. Allier and Tronçais.

VARIETALS

Grenache 35%, Clairette 25%, Marsanne 25%, Viognier 15%

13,5% % VOL.

Bottling: Without fining and light filtration.

TECHNICAL DATA

Age of vines: Grenache: 70 ans, Marsanne: 60 ans, Roussanne and Viognier: 40 ans, Clairette: 30 ans years old

SERVING

12°C

Do not decant.

TASTING

From a non-typical assemblage - compared to previous years - given the high proportion of Clairette, Clairette located on sands, at the edge of the Appellation Châteauneuf-du-Pape. Clairette opportunely tempers the ardors of Grenache... Highly pleasant di-gestible Wine !



REVIEWS AND AWARDS

90/100

"While I don't know the final retail price, I'm sure the 2016 Côtes du Rhône Blanc Guy Louis will be a good value. Possessing additional richness and depth as well as notes of white peach, tangerine and citrus blossom, with a kiss of toasty oak, it's clean, focused, and layered on the palate with both richness and freshness."

JebDunnuck.com, 19/10/2017



16,5+/20

"Much more Clairette – from Châteauneuf – than usual. Pale straw. Intense honeysuckle and much less advanced than the white Becs Fins. Round, satiny texture with much more depth than the Becs Fins. Interesting wine that would probably stand comparison with a few of the lighter white Châteauneufs. Quite a life ahead of it."

Jancis Robinson, 01/12/2017

