

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Côtes du Rhône - Guy Louis

AOC Côtes du Rhône, Vallée du Rhône, France

Remarkable lightness and digestibility for this Wine only made of « Crus ». The Syrah are velvety and creamy, the Mourvèdre are crisp and balanced. This Wine has quite bright a future !

THE VINTAGE

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

Rasteau, Lirac, Cairanne, Roaix

AGEING

12 months in one and two vintages old barrels, and 6 months in foudre. Allier and Tronçais.

WINEMAKING

1/3 non destemmed.
Organic Farming.

VARIETALS

Grenache 60%, Syrah 30%, Mourvèdre 10%

14,5% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache : 50 years, Syrah : 40 years, Mourvèdre: 30 to 40 years. years old

SERVING

14°C
Decant an hour before tasting.

TASTING

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