

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



**Maison Tardieu-Laurent Côtes-du-Rhône Blanc  
Les Becs Fins**

AOC Côtes du Rhône, Vallée du Rhône, France

*"Exotic" Cuvée. Likeable, charming nose. Flattering mouth. The perfect compa-nion for your lunches, this summer !*

**THE VINTAGE**

Strange and paradoxical... This vintage has reserved us quite a few surprises, and still raises questions. Although described as « Great » by some Vignerons, its strong heterogeneity, depending on the sectors, imposes us to be attentive, measured, though hopeful.

2018 : the vegetative cycle is early. Spring sees generous rains and heat strokes alternate. According to "Elders", from memory one has to get back to the 60' to observe such pressure of diseases in the vineyard. And, unfortunately for some Domaines, the processing windows would, in the main, only open at the week-ends... The vintage therefore promises to be technically complicated, demanding meticulous, tedious, even relentless work, in the vineyards. Damage and losses vary... but yields on Grenache are historically low... Providentially, once again, we could count on Mother Nature's final "nudge" ! Without hesitation we can assert that the quality of the remaining grapes, the quality of their juice, is mainly due to a brilliant month of September.

Indeed, the weather conditions during the harvest were almost perfect. Cool but sunny weather, with well-marked, valued, thermal amplitudes... The Vigneron was able to choose in all serenity the ideal moment to harvest, plot of land by plot of land, without having to operate any constrained arbitration...

**TERROIR**

Big rounded pebbles from Sygnargues (Gard), Limestone clay slopes from Vaison, Puyméras, Sablet

**TYPE OF SOIL**

Round pebbles, limestone-clay soils.

**AGEING**

6 months in concrete tank.

**VARIETALS**

Viognier 40%, Marsanne 20%, Roussanne 20%, Clairette 10%, Grenache 10%

**13,5% % VOL.**

**TECHNICAL DATA**

Age of vines: Viognier, Roussane, Marsanne : 20 years Grenache and Clairette : 40 years old

**SERVING**

10°C - 50°F  
Do not decant.

**TASTING**

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## REVIEWS AND AWARDS

**bettane +  
desseauve**

15/20

Guide Bettane et Desseauve des vins de France, 31/08/2019

*Jancis Robinson*  
JancisRobinson.com

15,5/20

"Fairly simple, heavy and perfumed. Drink soon! Though there is still the suggestion of fermentation on this rather sherbet-like blend with its suggestion of marshmallows."

Jancis Robinson, 11/11/2019

