

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Laurent Tardieu - Châteauneuf du Pape - 2024

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

You do not judge the quality of a good Châteauneuf on its concentration, but on the quality of its tannins : here is a Cuvée which illustrates this claim ! Silky, smooth, comforting touch in the mouth. Huge intensity!

THE VINTAGE

Understanding and succeeding this vintage required, indeed, presence in the Vineyard, careful work, a certain patience, and even, clearly, a genuine expertise...

Despite being described as "Great" by some Vignerons, its considerable heterogeneity, depending on the sectors, requires us to take a certain measure...

Shaped by very fickle spring weather conditions, this very demanding and singular vintage will remain engraved in winegrowers memories.

Cryptogamic pressure during the vegetative cycle was such that even the most hardened Vignerons were not necessarily rewarded for their painstaking, even relentless work in their vineyards. Damages on leaves and bunches vary... but Grenache yields are historically low, mainly due to the mildew and the resulting severe sorting. Fortunately, the non-deleterious summer heat, combined with the "King Mistral", enabled us to approach the harvest in slightly more serene conditions.

Thermal amplitudes in September were well marked and appreciated. However, phenolic ripeness were slow and not always achieved. Unfortunately, too many wines show a certain tannin and phenolic unbalance. Only patient Vigneron with "healthy" vineyards, willing to harvest late and sort, were able to pick grapes of highest quality. Successful wines will be rare this year!

TERROIR

La Crau, Cabrières, Les Bedines, Les Gardioles, Bois Dauphin, Pignat

AGEING

10 months in one and two vintages barrels - Allier et Tronçais. Then 10 months in foudre.

WINEMAKING

50% non destemmed.

VARIETALS

Grenache 70%, Syrah 20%, Mourvèdre 10%

14,5% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache: from 60 to 80 years, Syrah: 40 years. years old

SERVING

14,5°C

Decant 2 hours before tasting.



TASTING

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REVIEWS AND AWARDS



94/100

"La famille Tardieu prouve sa connaissance du terroir de Châteauneuf-du-Pape dans cette cuvée pleine de charme. Son fruit savoureux et long bouche repose sur des tanins gras, dans un jus déjà délicieux."

La Revue du Vin de France, 01/09/2025



94/100

Guide Bettane et Desseauve des vins de France

