MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU

Maison Tardieu-Laurent Tavel - Vieilles Vignes ORGANIC 2024
AOC Tavel, Vallée du Rhône, France

The archetypical picture that we have of Tavel is peculiarly knocked down this year : The mouth is more chiseled, tighter, less ample than usual… A real delight at the apéritif !

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 finkle 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 mildiou 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!

TYPE OF SOIL
Round pebbles and sand.

AGEING
6 months in concret tanks.

WINEMAKING
Organic Farming.

VARIETALS
Grenache 60%, Cinsault 25%, Syrah 15%

TECHNICAL DATA
Age of vines: From 40 to 50 years. years old

14% % VOL.
Bottling: Without fining and light filtration.

SERVING
10°C

TASTING
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