

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Châteauneuf-du-Pape Vieilles Vignes

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

Our choice was to give absolute priority to the cooler areas of the Appellation. The Cuvée is therefore limited to a dozen of casks, this year. This "sacrifice" turns out to be wise : the Wine is easily digestible, typical, on notes of fennel and scrubland !

THE VINTAGE

2015 - Vintages in « 5 », vintages which bring good luck. Often...

Spell of the years in « 5 » ? The fact is that, in recent decades, Vintages ending in « 5 » - 1985, 1995, 2005, and 2015 - , carry success stories, in Vallée du Rhône, but also, more generally, in the whole of the Vineyards of France. It must be said that 2015 put the odds on its side, with almost optimal climatic conditions for each and every season of the year! Thus, winter is rainy, allowing vines to benefit from good water reserves. Spring awakening is somewhat late - 3 weeks delay, compared to 2014, yet, the weather gradually settles, and flowering takes place in excellent conditions: the output of grapes is quite simply outstanding. The summer period arrives then quickly, with extremely hot months of June, July and August. Nevertheless, one cannot speak of heat wave, as the nights remain cool. Consequently, thermal amplitudes are absolutely phenomenal. No pressure from pests and diseases, the vineyard and the winemaker breathe freely. Everything is looking fine before the start of the harvest...

Ripe, but not too much. Summer and the month of September are punctuated by rains, avoiding the suffering of the vines, a key element during the summer period. The grapes mature slowly. Unfortunately, the rain that falls around September 20th is the "too much" rain... Pity, we were right next to a huge Vintage... But, well, no worry, the Style of the Vintage remains more than charming, with full, juicy, and silkiest Wines !

TERROIR

La Crau, les Gardioles, Cabrières, Plateau de Mont-Redon.

TYPE OF SOIL

Round pebbles and sand.

AGEING

Ageing 12 months in new and one year old barrels. Allier et Tronçais.

VARIETALS

Grenache blanc 50%, Roussanne 35%,
Clairette 10%, Bourboulenc 5%

14% % VOL.

Bottling: Without fining and light filtration.

TECHNICAL DATA

Age of vines: Grenache: 60 years,
Roussanne: 30 years, Clairette and
Bourboulenc: 40 years. years old



SERVING

12°C

Decant just before service.

TASTING

The Wine is easily digestible, typical, on notes of fennel and scrubland !

REVIEWS AND AWARDS



92-94/100

"Starting o? and a smokin' good white from this family run estate, the 2015 Châteauneuf du Pape Vieilles Vignes Blanc checks in as 50%Grenache Blanc, 35% Roussanne and the rest Clairette and Bourboulenc. It comes from mostly sandy and pebbly soils (La Crau, La Gardiole, Cabrieres and Mont Redon) and is brought up in a combination of new, once and twice-used barrels. Rich, full-bodied, gorgeously pure and layered, with ample notes of ripe peach, buttered citrus and toasted bread, it has a touch of oak still showing, but will come together nicely in bottle and keep for a decade or more."

Jeb Dennuck, Wine Advocate, 01/11/2016



16/20

"Pale straw. Light honey nose. Quite weighty and well balanced but it lacks a real spark for me. Just a bit chewy and grainy on the end and seems a tad heavy. That's Châteauneuf Blanc! Though there is some potential for further development."

Jancis Robinson



16/20

Guide Bettane et Desseauve des vins de France, 31/08/2017

