

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Gigondas - Vieilles Vignes

AOC Gigondas, Vallée du Rhône, France

A rival for Châteauneuf du Pape.



THE VINTAGE

In 2007, the challenging, pretty wet, conditions leading up to the end of Spring, resulted in disease pressure in the vineyards. Combined with the potentially higher yields of the year, this reminded the observant Vignerons of testing vintages of the past.

Providentially, Summer was remarkably dry. A formidable sunshine and a sustained wind - although less force than in the preceding years - thus cleansed the Vineyards of any disease.

Even better : in these ideal conditions, the harvest began 120 days after flowering. It is exceptional that there is so long a period of time between flowering and harvesting - normally 100 days.

The harvest was drawn out. The conscientious Vignerons harvested "à la carte", parcel by parcel, taking into account a complex heterogeneity, linked to the various maturing pace of each cépage, and to the greater or lesser precocity of each Terroir.

An impeccable sanitary state, and fresh nights, allowed the collection of perfect grapes, ideally healthy. And, cool temperatures made it possible to start slow vinifications under optimal conditions.

A subtle balance between fruit, crispness, and presence of the tannins. The extraction of colour in the cuves never was this easy. The aromatic profiles are complex, powerful, without a hint of over ripeness. The tannins appear to be fine, round, and mellow.

Less imposing than in 2005, but amply sufficient, these tannins let anticipate a keeping Vintage. Yet, the most striking feature of 2007 is the purity of perfect fruit - the volatile acidities are the lowest ever recorded - a promise of a radiant expression of the Vins Rouges, and even more so, of the Vins Blancs.

The involvement and the know-how of the real Vignerons. In 2007, a number of Vignerons of the Vallée du Rhône, the best ones, redoubled efforts, so that their grapes reached a Quality close to perfection. Indeed, the work of the man can be decisive... unless the Vintage is "obvious" from the start, a case which is not so frequent ! The battle of authenticity, and of excellence, is to be attained in the Vineyards. Starting with the soils.

More than ever, being a Vigneron, is being able to "listen to" Nature. This way only, the challenge of adapting the Vineyards to the climatic changes will be won...

In return, the vineyards remained perfectly healthy. There were more grapes than last year, with volumes close to 2003, but the berries were small, with thick skins. After the heat wave in July, the rains in August supported maturity. Now, the rains of September made the harvest of Grenache delicate. As often - as always ! - you had to be patient and wait for the right moment... As regards the vinifications, you had to show the same persistence. The Wines revealed their nature very late, in the course of the post- fermentation phases. The juice you could then taste, at this moment, let you anticipate the best - most beautiful wonders...

TERROIR

Dentelles, Garrigues, Village

AGEING

New oak casks and one year casks - Allier and Tronçais.

VARIETALS

Grenache 75%, Syrah 15%, Mourvèdre et Cinsault 10%

14,5% % VOL.

Bottling: Without filtration.

TECHNICAL DATA

Age of vines: Grenache, 60 years, Syrah, Mourvèdre, et Cinsault, 35 years years old

TASTING

A lot of freshness, despite of the power. An appreciable restraint. The Wine already expresses its minerality, on bunches of scrub and Provence aromatic plants...

REVIEWS AND AWARDS

90/100

"Vivid ruby. Pungent aromas of raspberry, kirsch and smoky minerals. Lively red fruit flavors are deepened by a note of cola and perked up by white pepper and lavender. Finishes long and lucid, with resonating notes of floral pastilles and pepper."

Josh Reynolds, Stephen Tanzers International Wine Cellar, 01/02/2010



Wine Spectator

94/100

"This is captivating, with fig and hoisin sauce aromas and flavors backed by a riveting graphite note. Superlush but defined, with the black tea, licorice snap and perfumy edge of the appellation all lingering through the velvety, lengthy finish."

James Molesworth, Wine Spectator, 30/11/2009



93/100

"Michel Tardieu uses about 80% stems in the vinification of the 2007 Gigondas Vieilles Vignes. This dark ruby/purple-hued effort reminds me of the Gigondas cuvees made by the brilliant Yves Gras. Its deep ruby/purple hue is accompanied by notes of raspberries, blueberries, crushed rocks, and flowers. The complex aromatics are followed by a dense, full-bodied wine displaying both power and richness. It should drink well for 8-10 years."

Robert Parker, Wine Advocate, 01/02/2009

