

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu-Laurent Châteauneuf-du-Pape Vieilles Vignes

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

*Tiny yields, homeopathic quantities, convinced us to introduce but one single  
« Vieilles Vignes » Cuvée in 2013...*

### THE VINTAGE

2013 recalls vintages of the early 80s, with wines of heterogeneous quality. Most striking feature: the old vine did not, as is the rule, make the difference. Exceptional... indeed, some sectors suffered a lot, with a historically low harvest, due to "couleur" but also to the extreme cold of the preceding year. Therefore, the old vine had trouble ripening its - too scarce - grapes : it kept on growing, thus « forgetting » its fruit. Another observation : it seems that vignerons who pruned in March succeeded better.

With regards to 2013, as you will have understood, detecting the "right" areas was even wiser than focusing on the very old vines exclusively. This is the approach which we operated. Harvest : the unusually cool and rainy spring has, from the start, conditioned the year, imposing a late harvest - in october... In some sectors, it was only completed on October 29th. and some of our partners who have vineyards at higher altitudes, cooler, early November !

To date, our wines display beautiful colours, with a distinguished, fresh fruit. A touch of austerity, with tannins which can be marked on some "cuve?es". Not the shadow of a doubt : here are wines which call for "e?levage"! And, if they lack, for the time being, a little harmony and roundness, they appear very "trendy", as though they had been designed for some markets in demand of wines that are fresh, yet typical, balanced, yet with moderate alcoholic degrees...

### TERROIR

La Crau, les Cardioles, Cabrières.

### TYPE OF SOIL

Sand and Round pebbles

### AGEING

12 months in one vintage old barrels. Allier and Tronçais. Then 12 months in foudre.

### WINEMAKING

50% non destemmed.

### VARIETALS

Grenache noir 85%, Syrah 10%, Mourvèdre 5%

### TECHNICAL DATA

Age of vines: Between 50 and 100 years.  
years old

### 14,5% % VOL.

Bottling: Without fining and filtration.

### SERVING

14°C

Decant 2 hours before tasting.



## TASTING

The fruit of this assemblage is remarkable : a very noble expression of the Terroir, detached from any fashion aspect. The exceptional Grenache which usually signs the «Cuvée Spéciale» illuminates this assemblage...

## REVIEWS AND AWARDS



17/20

"Mid crimson. Very rich and sweet on the nose. Much less savoury and introvert than the Gigondas. All glory and hedonism with a hint of roast game. Not quite as rich and persistent as I hoped on the palate. A little less energetic than the Gigondas. But no shortage of fine tannin on the end."

**Jancis Robinson, 06/00/0014**



92-94/100

"Coming in at one-third the normal production due to the decimated Grenache yields, the 2013 Châteauneuf du Pape Vieilles Vignes is 90% Grenache and 10% Syrah. In addition, since no Cuvee Speciale was made, this cuvee benefited from all the top grapes. Fabulously concentrated, with a textured, medium to full-bodied feel, it offers up impressive black raspberry, cassis, graphite and ground-pepper aromas and flavors. Possessing good acidity and building tannic grip, this beauty has the texture to drink reasonably well on release, yet should have 10-15 years of overall longevity as well."

**Jeb Dunnuck, Wine Advocate, 01/10/2014**



17/20

"Réussite magistrale du complexe millésime 2013."

**Guide Bettane et Desseauve des vins de France, 20/08/2015**



93/100

"Richly layered, with dark plum, boysenberry and blackberry confiture flavors, all inlaid with smoldering charcoal and dark tea notes. Offers a velvety feel through the finish, bolstered by well-embedded acidity."

**James Molesworth, Wine Spectator Insider, 05/04/2016**

