

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Rasteau - Vieilles Vignes

AOC Rasteau, Vallée du Rhône, France

Extreme year, extreme Wine? Wrong ! Well, not ineluctably true. Here, the Old Vines are, once again, in the spotlight, and very particularly in this Appellation. No imbalance, no ostentatious power, but crispness and drinkability. Like thumbing one's nose at preconceived ideas !

THE VINTAGE

Strange and paradoxical... This vintage has reserved us quite a few surprises, and still raises questions. Although described as « Great » by some Vignerons, its strong heterogeneity, depending on the sectors, imposes us to be attentive, measured, though hopeful.

2018 : the vegetative cycle is early. Spring sees generous rains and heat strokes alternate. According to "Elders", from memory one has to get back to the 60' to observe such pressure of diseases in the vineyard. And, unfortunately for some Domaines, the processing windows would, in the main, only open at the week-ends... The vintage therefore promises to be technically complicated, demanding meticulous, tedious, even relentless work, in the vineyards. Damage and losses vary... but yields on Grenache are historically low... Providentially, once again, we could count on Mother Nature's final "nudge" ! Without hesitation we can assert that the quality of the remaining grapes, the quality of their juice, is mainly due to a brilliant month of September.

Indeed, the weather conditions during the harvest were almost perfect. Cool but sunny weather, with well-marked, valued, thermal amplitudes... The Vigneron was able to choose in all serenity the ideal moment to harvest, plot of land by plot of land, without having to operate any constrained arbitration...

TYPE OF SOIL

Limestone-clay slopes and blue and yellow clay.

AGEING

10 months in one vintage old barrels. Allier and Tronçais. Then 8 months in foudre.

WINEMAKING

1/3 non destemmed.

VARIETALS

Grenache 70%, Syrah 20%, Mourvèdre 10%

14,5% VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache: 80 years, Syrah and Mourvèdre: 40 years old

SERVING

14°C

Decant an hour before tasting.



TASTING

Attractive elegance of this Wine, despite of a power which still remains a tri?e ostentatious. The Cuvée will bene?t from the élevage... Longer than usual élevage - the Wine deserves it - so as to gain even more ?nesse.

REVIEWS AND AWARDS

JEB DUNNUCK 92-94/100

"Also deeply colored, the 2018 Rasteau Vieilles Vignes has rocking purity and freshness as well as tons of black cherry, blackberries, scorched earth, graphite, and peppery garigue aromas and flavors. It's rich, concentrated, medium to full-bodied, and just another beautiful wine. The blend is 70% Grenache, 20% Syrah, and 10% Mourvèdre that was two-thirds destemmed and will spend 10 months in once- and twice-used oak followed by 10 months in foudre."

Jeb Dunnuck, 16/08/2019

 Jancis Robinson
JancisRobinson.com

16+/20

"Bright deepish crimson. Luscious and round with a hint of oak at this stage. You'd probably prefer to wait until the aromas are of pure fruit. Juicy and only very slightly jammy but it's sweet rather than structured."

Jancis Robinson, 11/11/2019

 Robert Parker
WINE ADVOCATE

90/100

"The 2018 Rasteau Vieilles Vignes is a blend of 70% Grenache, 20% Syrah and 10% Mourvèdre, aged 10 months in once-used barrels, then eight months in foudres. For a Rasteau, this is remarkably fresh and vibrant, with red raspberries and spicy licorice notes on the nose and palate. It's medium to full-bodied, open-knit and accessible, with hints of mocha and soft, dusty tannins on the finish."

Wine Advocate, 24/09/2020

 WINE ENTHUSIAST
WINE MAGAZINE

93/100

Wine Enthusiast, 11/01/2021

