

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Tavel - Vieilles Vignes

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

Indisputable and obvious consequences of a climatic change?

The Rhone vineyard has experienced in the last two years, two extreme, paradoxical and diametrically opposite vintages. 2021, frosty, cool and rainy. 2022 excessively dry and sunny. This observation leaves us perplexed and wondering about the future of the vineyards.

Our overall assessment of the first juices was more severe, but certainly more objective than those of our colleagues, describing the vintage as one of the most qualitative of the last five years.

Of course 2022, has some wonderful surprises in store for us but also its fair share of disappointments.

As a matter of fact, the "Great Valley" had to go through a lot of climatic pitfalls during the season. Due to the intense, previously unseen and unprecedented drought.

Once again, the resilience of the vine in the face of these climatic hazards, commands our respect and admiration. But up until which point?

As so often, may be too much to our liking, everything hangs by a thread. The mid-august and September rain more or less intense, had the salvaging effect on the sectors where the point of no return, water stress and the balance had not yet been reached.

This 2022 vintage is also indeniably marked by a strong heterogeneity between the appellations but also at the heart of the same appellation. Tastings at producers are primordial for amateurs. Our meticulous work of selection will have even more meaning this year and will reveal our know-how!

TYPE OF SOIL

Round pebbles and sand.

AGEING

6 months in concret tanks.

WINEMAKING

Organic Farming.

VARIETALS

Grenache 60%, Syrah 30%, Cinsault 10%

TECHNICAL DATA

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

14% % VOL.

Bottling: Without fining and light filtration.

SERVING

10°C

TASTING

The mouth is more chiseled, tighter, less ample than usual... A real delight at the apéritif !



REVIEWS AND AWARDS



91/100

"The relatively dark ruby, full-bodied 2020 Tavel Vieilles Vignes is a big, rich wine, even by Tavel standards. The fruit goes beyond red into purple raspberries and even cassis in this mouth-filling effort. Despite that, it keeps a sense of freshness and vitality, driven by its silky texture and surprisingly long, vibrant finish. It's still more of a burger or steak rosé than a simple summer sipper, but that's OK in my book."

Wine Advocate, 30/07/2021

JEB DUNNUCK

91/100

"The 2022 Tavel Vieilles Vignes (60% Grenache, 30% Cinsault, and 10% Syrah) has a classic Tavel deeper ruby hue as well as powerful aromatics of framboise, candied strawberries, white pepper, and hints of Provençal garrigue. Beautiful on the palate as well, it has plenty of richness, medium body, and a clean, dry finish. A terrific Tavel, it brings plenty of richness while staying light on its feet and balanced."

Jeb Dunnuck, 22/05/2023

