

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Châteauneuf du Pape - Cuvée Spéciale

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

Sensual and perfumed, this Cuvée once more stands apart, thanks to its refinement, its mellow tannins, its aromatic complexity... and thanks to an energy which goes beyond the standards. Definitely a “must keep” in your Cellars !

### THE VINTAGE

Vintage 2021 was incontestably a thumb to the nose of the last “solar” vintages which we have seen recently in the Rhone Valley. Real 30 year flashback, typically reminiscent of more classical harvest dates in the Vindémiare calendar and phenolic maturity from the 90s..

Indeed, this vintage has given us, on all levels, a lot of emotions. Blame it on the particularly capricious weather conditions, sweet understatement!

Extreme frost episode from 7th to 9th April, with some temperatures nearing -10C, affected without exception almost all the French vineyards. Cataclysmic observations: the vine for more than 3 weeks was brain dead! Some vinegrowers thought they had lost their ancestral heritage. Miraculously, nature took back control. But this was not without consequences. The vine stocks were deeply tilted, even unbalanced. The 2nd shoots were anarchic, the labour work extremely complicated.

Fortunately, the beneficial rains throughout the vegetative cycle, the moderate temperature in the summer and a beautiful late autumn enabled us to approach harvest season with serenity.

Like every year, nature decides for us. This is what makes this job beautiful and delicate. But undeniably, 2021 will remain forever the vintage of a great “vigneron” (vinegrower).

### TERROIR

Bas de la Crau.

### TYPE OF SOIL

Sand.

### AGEING

12 months in two and three vintages barrels - Allier et Tronçais. Then 12 months in foudre.

### WINEMAKING

100% non destemmed.

### VARIETALS

Grenache 99%, Autre 1%

### 14,5% % VOL.

Bottling: Without fining and filtration.

### TECHNICAL DATA

Age of vines: More than 100 years old

### SERVING

14°C

Decant 2 hours before tasting.



### **TASTING**

Shaped like a Bourgogne ! Clear color, intense nose on the faded rose and the peony. The mouth is chiselled, quite in restraint. Worth forgetting for a good decade !

