

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Gigondas - Vieilles Vignes

AOC Gigondas, Vallée du Rhône, France

*A Wine proudly asserting its roots. Enthralling nose, on Provence herbs and scrubland. The mouth is dense, pulpy, juicy. The archetype of the ?ne Mediterranean Wine !*

### THE VINTAGE

If we look at the half empty glass - or tank -, frustration, and even sadness, will overwhelm us : historically small yields in France. The lowest of the post-war years. Cellars are empty. Clearly, one has to state that climate hazards, methodically, worked against us this year, in a succession of definitely adverse events : an abnormally cool spring caused frost, then grape shatter, on all of Rhone cépages, and, more particularly, Grenache. This cruel Spring followed up on a dauntingly dry summer... In the end, the yields in juice are tragically affected. The Wine grower's job becomes tightrope walker's job... without a net. These realities being called to mind, if we now look at the half full glass - and it is our nature to be optimistic -, the words which will come to me are relief, and even... enthusiasm ! These very challenging conditions indeed gave birth to first juices of so brilliant a Quality as they do better than just console us : they succeed in enticing, the Vignerons and us... !

The vines had naturally little load : they reacted magnificently to the extreme conditions of the year. The plant was able to bring its fruit to maturity, without big constraint, in an optimal way. The Wines promise to be splendidly well-balanced !

Year climatically unbalanced, but Cuvées showing balance... the Bourgogne way ! This, by the grace of Old Grenache, which brought to the highest level the singular personality of the real Rhone Wine. Wines are scented, refined...

### TERROIR

La Boussière, les Garrigues, les Dentelles, Saint Gayan

### AGEING

10 months in one and two vintages old barrels. Allier and Tronc?ais. Then 12 months in foudre.

### WINEMAKING

2/3 non destemmed.

### VARIETALS

Grenache 80%, Mourvèdre 10%, Syrah 10%

### 14,5% % VOL.

Bottling: Without fining and filtration.

### TECHNICAL DATA

Age of vines: renache, Mourvèdre : 60 + to 100 years Syrah : + to 40 years old

### TASTING

A Wine proudly asserting its roots. Enthralling nose, on Provence herbs and scrubland. The mouth is dense, pulpy, juicy. The archetype of the ?ne Mediterranean Wine !



## REVIEWS AND AWARDS

**JEB DUNNUCK**

90-92+/100

"The deep ruby-colored 2017 Gigondas Vieilles Vignes is more austere and mineral-driven than the Vacqueyras, with kirsch, blackberries, dried garrigue, and ample minerality. This medium to full-bodied, structured yet balanced barrel sample should be outstanding, but give it 2-3 years of bottle age."

**Jeb Dunnuck, 28/08/2018**



17/20

"Mid crimson. Rich, floral nose with quite a cocktail of different elements. Very open and juicy on the palate with none of the dry tannins of some of its stablemates. The rosy side of Grenache much in evidence here. Very pretty indeed... Not that you'd want to sip this as an aperitif but it is delightfully accessible."

**Jancis Robinson, 22/10/2018**



17/20

**La Revue du Vin de France, 31/08/2019**

**bettane +  
desseauve**

18/20

**Guide Bettane et Desseauve des vins de France, 31/08/2019**



91-93/100

"The impressive 2017 Gigondas Vieilles Vignes is 90% Grenache, sourced from up in the Dentelles above the village. It's lifted and floral on the nose, backing those notes with mixed cherries. Full-bodied, rich and velvety, it's a touch open-knit, with hints of orange zest on the long finish. Drink it over the next 7-8 years."

**Wine Advocate, 31/08/2019**

**Wine Spectator**

89/100

"Fresh cherry and red currant puree notes are lined with subtle anise and singed apple wood accents. The fresh finish shows nice cut. Grenache, Mourvèdre and Syrah."

**Wine Spectator, 30/11/2019**

