

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



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

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

**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 "coulure" 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 vigneronns 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 "cuvées". Not the shadow of a doubt : here are wines which call for "élevage"! 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, le Belvédère, les Serres.

**AGEING**

12 months in new and one year old barrels. Allier et Tronçais.

**VARIETALS**

Grenache blanc 50%, Roussanne 50%

**14% % VOL.**

Bottling: Sans collage, légère filtration.

**TECHNICAL DATA**

Age of vines: Grenache: 60 years,  
Roussanne: 30 years. years old

**SERVING**

12°C




Decant just before tasting.

**TASTING**

More elegant than powerful, this wine stretches on aromas of star anise, liquorice... The mouth is fresh, elegant.



## REVIEWS AND AWARDS

- Wine Spectator** 91/100  
"Creamy and alluring, with white peach, yellow apple, melon and chamomile notes, all backed by a sweetened butter accent. Enticing"  
James Molesworth, *Wine Spectator*, 25/02/2015
-  92-94/100  
"One of the most impressive whites I was able to taste for this report, the 2013 Chateauneuf du Pape Vieilles Vignes Blanc, a 50/50 split of Grenache Blanc and Roussanne, offers loads of lemon curd, ripe stone fruits, flowers, brioche and hints of minerality. This gives way to a medium to full-bodied, beautifully delineated, fresh, and focused white that carries building richness and terrific length."  
Jeb Dunnuck, *Wine Advocate*, 30/10/2014
-  93/100  
"Soft and smooth with elegant notes of peach, citrus and biscuits; elegant and beautifully structured; minerally and complex."  
Anthony Dias Blue, *The Tasting Panel*, 01/03/2015
-  16/20  
"Aged in a mix of new and one-year-old barrels. Discreet nose and so dense it is quite difficult to discern much actual flavour. Chunky and a bit astringent but solid. Difficult to read and a bit clunky at the moment."  
Jancis Robinson, 23/10/2014
- Decanter** 92/100  
"Expressive, oaky, spiced nose. The palate is stylish with a gradual build in depth. Balanced with a natural freshness and a full body. Will gain in complexity."  
*Decanter*, 01/09/2015
- bettane + desseauve** 17/20  
"Réussite magistrale du complexe millésime 2013."  
*Guide Bettane et Desseauve des vins de France*, 20/08/2015
- 17/20  
"D'une grande pureté avec un fruit intense, le châteauneuf-du-pape blanc, d'une grande complexité, s'impose comme le plus beau vin de la série avec sa bouche nette, ciselée et profonde."  
*Les Meilleurs Vins de France 2016 - Guide de la Revue des Vins de France*, 01/08/2015
- 17,75/20  
"Highly Recommended  
Expressive, oaky, spiced nose. The palate is stylish with a gradual build in depth. Balanced with a natural freshness and a full body. Will gain in complexity."  
*Decanter*, 02/09/2015

