

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

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

Vallorgues.

TYPE OF SOIL

Round pebbles and sand.

AGEING

6 months in concret tanks.

WINEMAKING

Organic Farming.

VARIETALS

Grenache 60%, Cinsault 30%, Syrah 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

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REVIEWS AND AWARDS



93/100

"Light, vivid orange. Fresh orange, white peach and melon scents are lifted and sharpened by suggestions of dusty minerals and ginger. Fleshy and broad on entry, then more taut in the middle, offering vibrant citrus and pit fruit flavors and a hint of succulent herbs. Impressively concentrated and yet lively and sharply focused, finishing with firm cut and superb, minerally persistence."

Josh Reynolds, *Vinous*, 01/08/2018



15,5/20

"Nez frais, floral, petits fruits rouges, goûteux, bouche ample, pleine, tendu, bel équilibre, long."

Le Point

