

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu-Laurent Côtes-du-Rhône Rouge Guy Louis

AOC Côtes du Rhône, Vallée du Rhône, France

Assemblage of Wines produced in Crus. And nothing but. A completely deliberate choice, so as to bring this Cuvée to the highest levels of quality ! Beautiful success in the vintage.

### THE VINTAGE

Understanding and succeeding this vintage required, indeed, presence in the Vineyard, careful work, experience, and even, clearly, a genuine expertise...

Winter temperatures amongst the mildest in the decade, rainfall amounts amongst the highest ever in winter, among the lowest ever in spring, and a nice output of grapes throughout the Rhone cépages : everything would raise hope of an early vintage, the ever expected Vintage, satisfactory both in terms of quantity and of quality ! But it was not counting on an unusually cool and rainy summer... Vignerons are soon confronted with quite a few difficulties, the trickiest one being the management of diseases...

The first three weeks of September revive the vintage... September, the month of wine ! 2014 demanded, especially during the final weeks, hard, incessant work. The vines were in demand. It was crucial to understand, to be able to anticipate... This required a bit of wisdom, reason, intuition...

A vintage for Vignerons, indeed. And the best ones did perform with talent. They are now rewarded. As for the others, alas... There, is the whole difference

### TERROIR

Rasteau, Lirac, Beaume de Venise, Vacqueyras.

### AGEING

12 months in one and two vintages old barrels, and 6 months in foudre. Allier and Tronçais.

### WINEMAKING

1/3 non destemmed.  
Organic Farming.

### VARIETALS

Grenache 60%, Syrah 40%

### 14% % VOL.

Bottling: Without fining and filtration.

### TECHNICAL DATA

Age of vines: Grenache : 50 years, Syrah : 40 years. years old

### SERVING

14°C  
Decant an hour before tasting.



## REVIEWS AND AWARDS



15/20

"La cuvée affiche un fruit expressif, de fines épices et une suavité de compétition. L'archétype du vin que l'on souhaite goûter chaque jour.

On n'hésitera pas à le servir sur une belle viande en sauce, ou bien des lasagnes à la bolognaise!"

**En Magnum, 01/11/2016**



90/100

"Possessing a modern feel in its cassis, vanilla bean, pepper, licorice and dried flower bouquet, the 2014 Côtes du Rhône Guy Louis is beautifully ripe, textured and forward on the palate, with medium to full-bodied richness and length. It has plenty of high-class oak showing at the moment, but is thoroughly enjoyable and should drink nicely on release."

**Jeb Denuck, Wine Advocate, 01/10/2015**



16/20

"Mid crimson. High-toned aromas suggest some relatively high-altitude fruit. Marked acidity. Very different from the more robust Becs Fins blend. Rather sinewy and refreshing despite the high alcohol. Fades away a little on the finish. I'd drink this one relatively early too. Overall it's lighter but finer than the Becs Fins."

**Jancis Robinson, 30/10/2015**

15/20

"Entre élégance naturelle, finesse de grain et parfaite lecture de leurs appellations respectives, les vins présentés confortent notre idée selon laquelle il s'écrit ici un hommage aux grands vins du Rhône."

**Guide Bettane et Desseauve des vins de France 2017, 01/09/2016**

