

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

It is not in our nature to be pessimistic. Even less to be alarmist. But the strength of the situation is imposed us : the French Vineyard suffers head-on the effects of climate change. It is not an isolated case. Obviously. Simply, we are, here, in a position to take the measure of this alteration, vintage after vintage ...

2019 vintage was marked by an extreme drought. Between April and September, the Vineyards did not benefit from any serious rain. The little water that fell would evaporate before it had even moistened the soil. To add to the anticipated catastrophe, June broke heat records.

The disaster, considering volumes or quality, could only be major. Yes, but... But the Vines, and especially the old Vines, are capable of resistance, of resilience, which impose respect... We can but watch. And humbly admire this plant which strives to adapt... And we are shaken at the idea that, one day, the current upheavals will exceed the permissible thresholds, and that our wonderful Grape varieties may be forced to fade...

Finally, harvest time came... No water in the soils. Barely a few drops... And this was the moment when Mother Nature gave a little help ! In mid-September, salvaging rains - some twenty millimetres - completely changed the face of the Vintage. The Vines, that lack of water and strong heats had stressed, relaxed, and the phenolic maturities were triggered... A winning bet for the Vignerons who made the choice of being patient ! But, how not to wonder, when "miracles" appear as more and more requisite "ingredients" with each new vintage... ? Paradoxically, white wines display beautiful freshness of aromas and taste. Exquisite balances harmonize the underlying concentration... Minerality, highlighted by tailored healthy cultural practices, structures the Wines. The reds are built, dense and deep. A synthesis between the 2007 and 2016 Vintages. And thus, in the end, 2019 will probably be valued as one of the "Legend Vintages"...

TYPE OF SOIL

Round pebbles and sand.

AGEING

6 months in concret tanks.

WINEMAKING

Organic Farming.

VARIETALS

Grenache 60%, Cinsault 35%, Syrah 5%

14% % VOL.

Bottling: Without fining and light filtration.

SERVING

10°C

TECHNICAL DATA

Age of vines: From 40 to 50 years. years old



TASTING

The mouth is more chiseled, tighter, less ample than usual... A real delight at the apéritif !

