

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Gigondas - Vieilles Vignes

AOC Gigondas, Vallée du Rhône, France

One of my favourites, this year. The Wine is rather non-standard for the Vintage.

THE VINTAGE

Firstly, the vineyards had to stand a very hot month of July, as hot as July 2003... Then, they had to put up with a month of August amongst the coldest in the last 50 years ! After a rather pleasant 2005 autumn, winter cold suddenly struck. Frosts were frequent, and the thermometer did not rise above 13° during the best periods in the day. 2005-2006 Winter was long and chilly. Unfortunately, and once again, feeble rains were not sufficient to bring back up the level of water tables. A violent Mistral in March and April, then sunshine stronger than the average, did not help fixing this problem. The growing of the vine was thus perturbed, first at the period of the floraison, then in the course of the véraison, causing, in the whole of the vineyards, a notable heterogeneity. In return, the vineyards remained perfectly healthy. There were more grapes than last year, with volumes close to 2003, but the berries were small, with thick skins. After the heat wave in July, the rains in August supported maturity. Now, the rains of September made the harvest of Grenache delicate. As often - as always ! - you had to be patient and wait for the right moment... As regards the vinifications, you had to show the same persistence. The Wines revealed their nature very late, in the course of the post-fermentation phases. The juice you could then taste, at this moment, let you anticipate the best - most beautiful wonders...

TERROIR

Dentelles, Garrigues, Village

AGEING

One Wine casks - Allier and Tronçais.

VARIETALS

Grenache 75%, Syrah 25%, Mourvèdre et Cinsault 5%

14,5% % VOL.

Bottling: Manually without filtration.

TECHNICAL DATA

Age of vines: Grenache, 60 years, Syrah 25 years, Mourvèdre, et Cinsault, 35 years. years old

TASTING

A lot of freshness, despite of the power. An appreciable restraint. The Wine already expresses its minerality, on bunches of scrub and Provence aromatic plants...



REVIEWS AND AWARDS



91-93/100

"In an appellation that is often frustratingly disappointing, Tardieu-Laurent has turned out a brilliant 2006 Gigondas Vieilles Vignes. Eighty-five percent Grenache and the rest Mourvedre and Syrah, this wine is better than those of many of the best growers. Dark ruby/purple with notes of crushed rock and some hints of blueberry and raspberry, the wine has a cooler-climate feel, but medium to full-bodied flavors and a long, heady finish."

Robert Parker, *Wine Advocate*, 01/02/2008

Wine Spectator

92/100

"A very opulent style, with lots of fig bread and fruitcake aromatics, all backed by dense, fleshy plum, currant and boysenberry fruit laid over a mineral- and charcoal-filled finish. There's plenty in reserve. Drink now through 2012."

James Molesworth, *Wine Spectator*, 01/01/2009



89/100

"Strongly marked by bold aromas and flavors of vanilla, the fruit in this wine also shows a high-toned, Bing cherry note. Yet in the mouth, it's full bodied, round and lushly textured, ending with plenty of intensity."

Joe Czervinski, *Wine Enthusiast*, 15/12/2009

88/100

"A gravelly, gritty vein of tannin runs through the foresty, black raspberry flavors of this Gigondas. It's a firm, fresh red for lamb chops."

Wine & Spirit, 01/06/2009

90/100

"Ruby-red. Dark berry and cherry aromas complicated by white pepper and lavender. Firm, delineated red and dark berry flavors pick up sweetness and flesh with air while gaining a tannic quality. Fresher than it showed last year, finishing with good tangy lift and sweet persistence."

Josh Reynolds, *Stephen Tanzer's International Wine Cellar*, 01/02/2009

