

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



**Maison Tardieu-Laurent Côte-du-Rhône Blanc
Les Becs Fins**

AOC Côtes du Rhône, Vallée du Rhône, France

"Exotic" Cuvée. Likeable, charming nose. Flattering mouth. The perfect compa-nion for your lunches, this summer !

THE VINTAGE

Indisputable and obvious consequences of a climatic change?

The Rhone vineyard has experienced in the last two years, two extreme, paradoxical and diametrically opposite vintages. 2021, frosty, cool and rainy. 2022 excessively dry and sunny. This observation leaves us perplexed and wondering about the future of the vineyards.

Our overall assessment of the first juices was more severe, but certainly more objective than those of our colleagues, describing the vintage as one of the most qualitative of the last five years.

Of course 2022, has some wonderful surprises in store for us but also its fair share of disappointments.

As a matter of fact, the "Great Valley" had to go through a lot of climatic pitfalls during the season. Due to the intense, previously unseen and unprecedented drought.

Once again, the resilience of the vine in the face of these climatic hazards, commands our respect and admiration. But up until which point?

As so often, may be too much to our liking, everything hangs by a thread. The mid-august and September rain more or less intense, had the salvaging effect on the sectors where the point of no return, water stress and the balance had not yet been reached.

This 2022 vintage is also indeniably marked by a strong heterogeneity between the appellations but also at the heart of the same appellation. Tastings at producers are primordial for amateurs. Our meticulous work of selection will have even more meaning this year and will reveal our know-how!

TERROIR

Big rounded pebbles from Sygnargues, Estézargues (Gard) and Plan de Dieu, Coteaux argilo-calcaires sur Sablet

AGEING

6 months in concrete tank.

VARIETALS

Viognier 40%, Grenache 30%, Clairette 10%, Marsanne 10%, Roussanne 10%

13,5% % VOL.

TECHNICAL DATA

Age of vines: Viognier, Roussane, Marsanne : 20 years
Grenache and Clairette : 40 years old

SERVING

10°C - 50°F

TASTING

"Exotic" Cuvée. Likeable, charming nose. Flattering mouth. The perfect compa-nion for your lunches, this summer !



REVIEWS AND AWARDS

JEB DUNNUCK 91/100

"Based on 50% Viognier, 25% Grenache, 20% Roussanne, and 5% Clairette, the light gold-hued 2022 Côtes du Rhône Les Becs Fins has a terrific, dare I say, Condrieu-like perfume of ripe orange blossom, apricots, honeyed flowers, and white peach. Nicely textured, medium-bodied, and concentrated, with good acidity, it's a beautiful, layered, versatile white perfect for enjoying over the coming year or two."

Jeb Dunnuck, 22/05/2023

