

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Tavel - Vieilles Vignes

AOC Tavel, Vallée du Rhône, France

Typed Tavel which will pleasantly accompany a meal.

THE VINTAGE

Time has come to grasp our dictionary of the superlatives, to try and tell the talent of this Vintage... Nonetheless, words will not suffice to describe the unfathomable pleasure that the Tasting of this fabulous Year triggers... ! Winter was characterized by relatively mild temperatures; then a cool spring slowed down the growing of the vine. And, throughout this period, steady, gentle, rainfalls evenly accompanied the vegetative cycle. These extremely propitious conditions have understandably had a positive impact on the harvest, fantastically beautiful, healthy, and generous... !Summer season was marked by high heat, high without being excessive, with little rainfall. Extremely favorable factor, nights remained very cool. Therefore, the vines were under pressure, but moderately, at the limit of stress, yet without ever suffering ! As a result, maturation and concentration operated conjointly : here is one major key to the genius of this Vintage, which calls to the unusual the fantastic, at the borders of the explained and the unexplainable !

A Vintage shaped for Grenache, in the first place. Intense, engaging, deep colors... Bright fruit, striking structures, with a singular quality of the tannin... And the more unreal, as this is the most unlikely feature in this table, the pH... pH which is astonishingly low...

All in all, 2016 solves the problem of squaring the circle in the world of wine !Wines which are "easy", absolutely delicious to drink young, fresh, yet with a structure, a fleshiness, a balance, which promise them an unprecedented destiny...

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

Deeper color than usually. Very pure on the nose, evoking wild berries, with a hint of candied fruit.



REVIEWS AND AWARDS

14/20

"Le Tavel prend un caractère épicé; sa bouche, plus tendue que grasse, reste fort désaltérante"
Guide de la Revue des Vins de France 2018, 31/08/2017



15,5/20

"Lipstick pink. Not much nose – just a little stickiness. Sweet start and then some acidity but this seems so much less interesting, and less persistent, than the rest of these 2016s from Tardieu-Laurent. I'm afraid I can't see why anyone would go for this particular rosé (which demands food) when they could choose a flattering and interesting Bandol rosé."

Jancis Robinson, 01/12/2017

"Rich and heady with powerful notes of red berries and a fine note of rosemary and eucalyptus. Powerful and structured, a magnificent style of rose."

Marco Giovanetti, Montréal Times - Wine to Drink with a Burger, 09/07/2018

