

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Côtes-du-Rhône Blanc Guy Louis

AOC Côtes du Rhône, Vallée du Rhône, France

This Cuvée is evolving, vintage after vintage, thanks to a selection which now concentrates on "Crus" Wines essentially. With its notes of citrus, 'Williams' pear, the Cuvée is solidly built : the result appears more than promising...

THE VINTAGE

2015 - Vintages in « 5 », vintages which bring good luck. Often...

Spell of the years in « 5 » ? The fact is that, in recent decades, Vintages ending in « 5 » - 1985, 1995, 2005, and 2015 - , carry success stories, in Vallée du Rhône, but also, more generally, in the whole of the Vineyards of France. It must be said that 2015 put the odds on its side, with almost optimal climatic conditions for each and every season of the year! Thus, winter is rainy, allowing vines to benefit from good water reserves. Spring awakening is somewhat late - 3 weeks delay, compared to 2014, yet, the weather gradually settles, and flowering takes place in excellent conditions: the output of grapes is quite simply outstanding. The summer period arrives then quickly, with extremely hot months of June, July and August. Nevertheless, one cannot speak of heat wave, as the nights remain cool. Consequently, thermal amplitudes are absolutely phenomenal. No pressure from pests and diseases, the vineyard and the winemaker breathe freely. Everything is looking fine before the start of the harvest...

Ripe, but not too much. Summer and the month of September are punctuated by rains, avoiding the suffering of the vines, a key element during the summer period. The grapes mature slowly. Unfortunately, the rain that falls around September 20th is the "too much" rain... Pity, we were right next to a huge Vintage... But, well, no worry, the Style of the Vintage remains more than charming, with full, juicy, and silkiest Wines !

TERROIR

Southern and northern terroirs blended.

AGEING

Ageing 8 months in new barrels, barrels from one and two vintages. Allier and Tronçais.

WINEMAKING

Organic farming.

VARIETALS

Marsanne 35%, Grenache 30%,
Roussanne 20%, Viognier 10%, Clairette
5%

TECHNICAL DATA

Age of vines: Grenache: 70 ans, Marsanne:
60 ans, Roussanne and Viognier: 40 ans,
Clairette: 30 ans years old

14% % VOL.

Bottling: Without fining and light filtration.



SERVING

12°C

Do not decant.

REVIEWS AND AWARDS



16/20

"Deep straw colour. Most appealing edge and drive to the nose of this which has masses of energy on the nose and the weight of the Grenache and Marsanne on the palate. Already open and drinkable."

Jancis Robinson, 14/10/2016

**bettane +
desseauve**

14,5/20

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Guide Bettane et Desseauve des vins de France, 31/08/2017

Decanter

90-92/100

"Fresh on the nose with oak spice. It has a citric grip; crab-apple, gorse and greengage in support; finely etched acidity runs through its veins."

Decanter, 08/12/2017

