MAISON **TARDIEU - LAURENT**

FAMILLE TARDIEU



Maison Tardieu - Laurent, Vallée du Rhône Sud & Bandol, AOC Bandol, Rouge, 2022

AOC Bandol, Provence, France

A ?ask that the Amateurs will enjoy from its ?rst years.

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 vears.

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

Le Castellet.

TYPE OF SOIL

Limestone-clay soils.

AGEING

24 months in one and two vintages old barrels. Allier and Tronc?ais.

VARIETALS

Mourvèdre 95%, Grenache 5%

TECHNICAL DATA Age of vines: Over 50 years. years old

14% % VOL.

Bottling: Without fining and filtration.

SERVING

14°C Decant 2 hours before you serve.

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VHR1E

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REVIEWS AND AWARDS

JAMESSUCKLING.COM T 92/100

"A solid, focused and compact Bandol, showcasing notes of berries, wild herbs, bark and baking spices. It's medium-bodied with fine, firm tannins. Structured and well-built with a long, spicy and flavorful finish. Try after 2026."

James Suckling, James Suckling, 15/10/2024

JEB DUNNUCK 93/100

"Lots of red, blue, and black fruits intermixed with peppery herbs and Provençal spices emerge from the 2022 Bandol from Tardieu, a medium to full-bodied, beautifully balanced effort that has fine yet building tannins and outstanding length. This satisfying, impeccably made wine should have a solid 10-15 years of overall longevity."

Jeb Dunnuck, Jeb Dunnuck, 09/05/2025

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VHR1E