

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Châteauneuf du Pape - Vieilles Vignes

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

*Located in the latest maturing area of the appellation, the Grenache and the Roussanne matured slowly, to give beautiful nectar, in a form of balance that is but rarely reached.*

### THE VINTAGE

Indeed, all along the year, 2012 did not spare the Vignerons : even the savviest got confused, almost losing their points of references, while dealing with its tricks ! Heterogeneity in the vineyard would bear, right from the start, the mark of damage caused by winter frost. Sadly enough, very old Grenache and Syrah vines did not survive this frost. Loss of a precious heritage, impact on the yields of the upcoming harvest, Vignerons were already under pressure...

Conversely, the months of July and August were extremely hot, speeding up the maturing process, as a first step, but worsening water stress, in a second. Rarest reaction, the Vignerons came to bless the rains that fell beginning of September, as they profitably revived the phenolic ripening of the grapes. In the end, deciding the right moment to pick up grapes caused the serious Vignerons a real headache ! To the extent that the harvesting of the different cépages, in the different parcelles, followed a more than widely unusual order...

And now, for one more uncommon observation : opting for a later harvest was not necessarily the winning choice, in 2012 : the exception that proves the rule !

Now, at this stage, as the Wines are nearing the end of the fermenting process, they already impose their real potential : they are very, very, good... Thus, they lead us to admit that, from contrasts, Harmony can arise...

### TERROIR

La Crau, le Belvédère, les Serres.

### AGEING

In new and one year old barrels. Allier et Tronçais.

### VARIETALS

Grenache blanc 50%, Roussanne 50%

### 14% % VOL.

Bottling: Sans collage, légère filtration.

### TECHNICAL DATA

Age of vines: Grenache: 60 years,  
Roussanne: 30 years. years old

### SERVING

12°C

Decant just before tasting.



## REVIEWS AND AWARDS



95/100

"Lush and dense with ripe blackberry and black raspberry fruit with lovely minerality and smoke; seamless, rich and elegant with great concentration and a long, bright finish; give it time."

**Anthony Dias Blue, The Tasting Panel, 01/03/2015**



93/100

"This is packed with dark, alluring fig, blackberry and boysenberry paste flavors, inlaid with dried anise and well-roasted alder and cedar notes. Offers a lingering ganache edge on the finish. This has heft, but remains very silky in feel."

**James Molesworth, Wine Spectator, 30/04/2015**

93/100

"This is an opulent, Old World white, a blend of fruit from 60-year-old grenache blanc vines and 30-year-old roussanne (50 percent of each) fermented and aged in oak. The fruit is rich but not too sweet, more akin to the sweet, dense earthiness of roast parsnip than golden apple; the oak adds a warm, blonde ginger spice, light enough to let some of the wine's minerality show through."

**Tara Q. Thomas, Wine & Spirit, 01/02/2015**



91-93/100

"Michel's 2012 Chateauneuf du Pape Blanc is a classy, rich effort that exhibits plenty of ripe peach, honeycomb, toasted nut and brioche aromas and flavors. Fermented and aged all in barrel, it has medium to full-bodied richness, beautiful freshness and clean, lengthy finish. It deserves a classy meal..."

**Robert Parker, Wine Advocate, 01/10/2013**



16,5+/20

"More 'serious' than the Guy Louis white with some oak grip on the finish but not necessarily more thrilling. Good polish and not fat by any means. Relatively racy for a white Châteauneuf. Deserves time to settle down and become more complex. Just a hint of alcohol on the finish."

**Jancis Robinson, 04/11/2013**

