

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Saint-Péray - Vieilles Vignes - 2025

AOC Saint-Péray, Vallée du Rhône, France

Vintages follow one after the other, pleasure remains intact. A Cuvée which always brings its lot of emotions... and is now subject to the greed of the Amateurs of Great White Wines !



THE VINTAGE

Paradoxical and perplexing... The 2025 vintage will have shaken more than one experienced vigneron However, qualified as "Great" by some, and, according to the tradition of the last vintages ending in "5", its surprising heterogeneity more between Northern and Southern Rhone, imposed a certain caution.

The winter, mild and humid, enabled the soil to become saturated with water and the vines built up precious water reserves.

In the spring, the generous rainfalls alternated with sudden burst of heat The memories of 2018 and 2024 vintages lingered in everyone's minds But the experience is present: the teachings of these two years allowed the winegrowers to rigorously contain the fungal pressure. Summer is therefore approached with serenity.

And yet...the season took a turn Two periods of heatwaves hit the Rhone: the first at the end of June, the second, even more relentless, early August - suggesting the worst.

The yields were dramatically impacted, the berries shrivelled, the alcohol levels soared, whilst the phenolic maturity were slow to follow. The doubt sets in...

By some stroke of luck, as it is all too often the case these days, Mother Nature gave us some reprieve. In early September, much needed rainfalls came to revive the vines, unblocking the phenolic maturities.

Only, winegrowers willing to wait, to sort, to give up more of their small harvest, succeeded in picking grapes of remarkable quality, particularly in the Southern Rhône.

Southern Rhône:

Ripe, but never rich.

September was punctuated by relatively generous rainfalls, allowing the grapes to slowly reach their phenolic maturity. Unfortunately, around the equinoxes, there was one rainfall too many For the vineyards located in the late-ripening areas, the sanitary balance became more precarious Forcing the vigneron to accelerate harvest and operate under the constraints of arbitrary choices.

But, rest assured, this does not remove the charming and undeniable character of this Vintage. The wines are balanced and juicy. Their drinkability and finesse seduce immediately.

Northern Rhône:

Mother Nature has been more merciful. The rainfalls remained more measured. The phenolic and physiologic maturities progressed at the same pace The alcohol degrees rarely exceed 13°, to the great delight of wine lovers!

The resulting wines, combine density and freshness with an almost disconcerting precision. They seem to naturally find their balance, as if, after the uncertainties of the vintage, the vine finally had chosen harmony.

TERROIR

La Côte sur Hongrie, la Beylesse

TYPE OF SOIL

Clay-limestone soils.

AGEING

Fermenté et élevé 12 mois en fûts neufs et d'un vin Allier - Tronçais - Jupille

VARIETALS

Marsanne 70%, Roussanne 30%

13,5% % VOL.

Bottling: Without fining and light filtration.

TECHNICAL DATA

Age of vines: Marsanne: 50 to 100 years, Roussanne: over 40 years. years old

SERVING

12°C

Decant one hour before tasting.

