

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Bandol

AOC Bandol, Provence, France

Faithful to its Terroir, with fine density, no hard edges, and impressive concentration....

THE VINTAGE

2011, a Vintage saved by the months of September and October, which were exceptional. A summer-like spring and a spring-like summer and an optimal autumn. This, more or less, summarizes the Vintage.

The weather conditions in spring, reminiscent of summer, suggested that it would be a relatively early harvest. But a summer, which more resembled spring in character, slowed down the maturity, above all that of Grenache. Autumn, however, enhanced everything, and, ultimately, provided fantastic conditions for the harvest.

In the Southern Rhône conditions during the growing cycle really favored Syrah and Mourvèdre. Grenache has suffered somewhat from a chilly and rainy July. Yields were also high, which tended to impede maturation and was a potential risk to the overall health of the grapes. As is so often the case in these conditions, Old Vines in Great Terroirs come into their own.

Wines made from such vines and those which follow are, in my opinion, really exceptional. They are however an exception, representing a tiny proportion of the overall production. Buyers, beware, and be careful, therefore, when choosing your Wines !

TERROIR

Le Castellet.

TYPE OF SOIL

Limestone-clay soils.

AGEING

In one vintage old barrels. Allier and Troncçais.

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.

