

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Châteauneuf-du-Pape Cuvée Spéciale

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

Not produced in 2013, this Cuvée is proudly back, the Grenache being more generous - in every sense of the term - than last year. It is not before two to three years that one will begin to take the full measure of this Wine !

THE VINTAGE

Understanding and succeeding this vintage required, indeed, presence in the Vineyard, careful work, experience, and even, clearly, a genuine expertise...

Winter temperatures amongst the mildest in the decade, rainfall amounts amongst the highest ever in winter, among the lowest ever in spring, and a nice output of grapes throughout the Rhone cépages : everything would raise hope of an early vintage, the ever expected Vintage, satisfactory both in terms of quantity and of quality ! But it was not counting on an unusually cool and rainy summer... Vignerons are soon confronted with quite a few difficulties, the trickiest one being the management of diseases...

The first three weeks of September revive the vintage... September, the month of wine !

2014 demanded, especially during the final weeks, hard, incessant work. The vines were in demand. It was crucial to understand, to be able to anticipate... This required a bit of wisdom, reason, intuition...

A vintage for Vignerons, indeed. And the best ones did perform with talent. They are now rewarded. As for the others, alas... There, is the whole difference

TERROIR

Bas de la Crau.

TYPE OF SOIL

Sand.

AGEING

12 months in one and two vintage barrels - Allier et Tronçais. Then 12 months in foudre.

VARIETAL

Grenache 100%

TECHNICAL DATA

Age of vines: 100 ans years old

14,5% VOL.

Bottling: Without fining and filtration.

SERVING

14°C

Decant 2 hours before tasting.

TASTING

The fruitiness is very, on the basis of tannins which remain a trifle austere at the present time.

