Maison

TARDIEU - LAURENT

FAMILLE TARDIEU



Maison Tardieu Laurent - Châteauneuf du Pape - Cuvée Spéciale

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

A superlative Wine with a dream texture. Astonishing freshness in the mouth, although the power is purely outstanding.

THE VINTAGE

The period of vegetative rest 2004 - 2005 was marked by an extreme drought, which let forecast serious problems for the Summer period : for over one century, never had been recorded so low levels of rain from January to March... April, on the other hand, benefited from abundant rains which fortunately compensated - partly - this water deficit. With the end of spring, the water tables, although very low, had returned to less alar-ming levels. Summer, hot but without excessive temperatures, facilitated a regular and healthy maturing of the grapes. It already let foresee a remarkable Vintage, with concentrations in tannins and in anthocyanes - colour - seldom reached, in particular on Grenache. Another remarkable point, the absence of heat wave allowed pre-serving a maximum of flavours and of freshness. However, a most generous Mistral, and therefore a very dry weather, again raised the question of water supplies, which generated concern amongst the vine growers. Fortunately, rains at the end of August, in the northern part of the Vallée du Rhône, at the beginning of September, in the southern part of the Vallée du Rhône, supported the end of the maturing process. The low grape load, and the perfect healthy state hitherto, helped, in the best Terroirs, to preserve the grapes from any deterioration. The vinifications could thus begin from a remarkable harvest, quickly releasing colours, tannins, flavours...

Phenomenal concentration of tannins. Dark colour. Extreme concentration. Wines that must be attentively élevés - it is essential to have them show at their best. Undoubtedly, very long keeping...

TERROIR

La Crau and Gardioles.

AGEING

One and two Wines selection of Allier casks.

VARIETAL

Grenache 100%

TECHNICAL DATA

Age of vines: 80 to 100 years. years old

14,5% % VOL.

Bottling: No fining. No filtration.

TASTING

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REVIEWS AND AWARDS

Lobert Carker

92-93/100

"The deep ruby/purple colored 2005 Chateauneuf du Pape Cuvee Speciale reveals notes of tree bark, blackberry, kirsch, licorice, pepper, and roasted meats. It is full-bodied, tannic, has zesty acidity, and a gripping, muscular structure. This is a wine that needs to be forgotten for a good 6-8 years before consumption."

Robert Parker, Wine Advocate, 01/02/2007

Wine Spectator

96/100

"Stunning, with a terrific range of fig sauce, blackberry confiture, blueberry and linzer torte flavors layered with spice, mesquite, fruit cake and sweet earth notes. The long finish is riveted by minerality. So lush and accessible that this may be burning the candle at both ends, but it does so beautifully. Drink now through 2023."

James Molesworth, Wine Spectator, 30/04/2008

