

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Tavel - Vieilles Vignes

AOC Tavel, Vallée du Rhône, France

This wine, from organic culture, is at the opposite of the Rosés wine fashion, tasted around the pool ... This is a Genuine Rose meal! Enjoy it all year and beyond ...

TERROIR

Vallorgues.

TYPE OF SOIL

Round pebbles and sand.

AGEING

6 months in concret tanks.

WINEMAKING

Organic Farming.

VARIETALS

Grenache 60%, Cinsault 35%, Syrah 5%

14% % VOL.

Bottling: Without fining and light filtration.

TECHNICAL DATA

Age of vines: From 40 to 50 years. years old

SERVING

10°C

TASTING

On a light color for a Tavel and a strong character, this wine is subtle, fresh, complex and well balanced. Without excessive palate, it will enjoy the real lovers of Great Rosés and will match with grace our best Provençal cuisine.

REVIEWS AND AWARDS


Wine Spectator

87/100

"Bold, with a garnet color and ripe red currant, pomegranate and cherry flavors. A twinge of red licorice provides spine on the finish. An overt style that will have fans for sure."

James Molesworth, *Wine Spectator*, 01/01/2015

Maison Tardieu - Laurent

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.





92/100

"Up with the creme de la creme of Tavel, the vibrant pink/raspberry colored 2014 Tavel Vieilles Vignes from Michel Tardieu is a killer, full-bodied, rich and textured rosé that still stays fresh and lively, with beautiful purity and precision on the palate. Giving up lots of raspberry, watermelon, flower and even a touch of minerality with air, it's should be at its best by the time you read this, and drink nicely into 2016."

Jeb Dunnuck, Wine Advocate, 01/06/2015

14/20

"Derrière un fruit souple et des notes épicées, le Tavel a une certaine profondeur."

Les Meilleurs Vins de France 2016 - Guide de la Revue des Vins de France, 01/08/2015

