

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Côtes du Rhône - Guy Louis

AOC Côtes du Rhône, Vallée du Rhône, France

This Cuvée enters once more another dimension. This, as the result of an important amount of "downgraded" Crus, grown on sands, obviously. The Wine gains depth, delicacy. Great success !

THE VINTAGE

If we look at the half empty glass - or tank -, frustration, and even sadness, will overwhelm us : historically small yields in France. The lowest of the post-war years. Cellars are empty. Clearly, one has to state that climate hazards, methodically, worked against us this year, in a succession of definitely adverse events : an abnormally cool spring caused frost, then grape shatter, on all of Rhone cépages, and, more particularly, Grenache. This cruel Spring followed up on a dauntingly dry summer... In the end, the yields in juice are tragically affected. The Wine grower's job becomes tightrope walker's job... without a net. These realities being called to mind, if we now look at the half full glass - and it is our nature to be optimistic -, the words which will come to me are relief, and even... enthusiasm ! These very challenging conditions indeed gave birth to first juices of so brilliant a Quality as they do better than just console us : they succeed in enticing, the Vignerons and us... !

The vines had naturally little load : they reacted magnificently to the extreme conditions of the year. The plant was able to bring its fruit to maturity, without big constraint, in an optimal way. The Wines promise to be splendidly well-balanced !

Year climatically unbalanced, but Cuvées showing balance... the Bourgogne way ! This, by the grace of Old Grenache, which brought to the highest level the singular personality of the real Rhone Wine. Wines are scented, refined...

TERROIR

Lirac, Rasteau, Vacqueyras, Beaufort, Cairanne, Roaix.

AGEING

10 months in one and two vintages old barrels, and 8 months in foudre. Allier and Tronçais.

WINEMAKING

1/3 non destemmed.

Organic Farming.

VARIETALS

Grenache 65%, Syrah 25%, Mourvèdre 10%

14,5% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache : 50 years, Syrah : 40 years, Mourvèdre: 30 to 40 years. years old

SERVING

14,5°C

Decant an hour before tasting.



TASTING

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