

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



**Maison Tardieu Laurent - Côtes du Rhône Villages
- Les Becs Fins**

AOC Côtes du Rhône Villages, Vallée du Rhône, France

Gard area suffered some of the most spectacular rainy episodes, which led us to operate a drastic selection to develop this Cuvée. The proposed quantities will be significantly smaller than usual. But, by the grace of this absolute rigor, the Assemblage tastes very promising : a lovely wine of thirst !

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

Estézargues.

TYPE OF SOIL

Round pebbles.

AGEING

Ageing 12 months in concrete tanks.

WINEMAKING

100% destemmed

VARIETALS

Grenache 50%, Syrah 40%, Cinsault 10%

14,5% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache: 60 years, Syrah: 30 years years old

SERVING

14°C

TASTING

This Cuvée will be superior to 2012, the small yields having concentrated the wines, while retaining an appealing balance.



REVIEWS AND AWARDS

13,5/20

"Les Becs Fins livre un fruit très savoureux avec des tanins d'une grande souplesse."

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



88/100

"The 2014 Côtes du Rhône les Becs Fins has plenty of peppery, Provençal characteristics as well as medium-bodied richness and depth on the palate. Made from 50% Grenache, 40% Syrah and 10% Cinsault that was aged all in concrete tank, it has rock solid fruit and will drink nicely for 3-5 years."

Jeb Denuck, Wine Advocate, 01/10/2015



16/20

"Pretty smart assemblage for this humble appellation. Pretty light nose. Did it take a lot of work to make this wine so soft? Or is this the vintage? (This is the very first wine of my 2014 Rhône tastings.) Pretty, quite flattering spicy fruit with a little heat on the end but not for the long term."

Jancis Robinson, 30/10/2015

"Voici le vin qu'il vous faut pour le BBQ de ce premier week-end printanier! C'est un rouge, au fruité net accentué de belles notes épicées et florales, qui se démarque par sa finesse en bouche. Les 14,5 % d'alcool ne réussissent pas à l'alourdir. Le vin est digeste, pas trop corsé, avec une texture agréable, soyeuse et une finale sur les cerises mûres. C'est un assemblage de syrah (60 %) et de grenache (40 %). Il nous vient d'une maison de négoce moins connue, Tardieu-Laurent, qui achète, sélectionne et élève des vins produits par plusieurs vigneron pour les commercialiser. Surveillez les autres cuvées de la maison, ça vaut la peine."

Mathieu Turbide, Le Journal de Montréal, 13/04/2016



90/100

"Delivers a beam of raspberry and boysenberry confiture flavors, allied to a racy graphite spine and backed by mouthwatering dried anise and black tea notes."

Joe Czerwinski, Wine Enthusiast, 19/04/2016



90/100

"This red delivers a focused beam of raspberry and boysenberry confiture flavors, allied to a racy graphite spine and backed by mouthwatering dried anise and black tea notes on the finish."

James Molesworth, Wine Spectator, 15/05/2016

