

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu-Laurent Côtes-du-Rhône Blanc Les Becs Fins

AOC Côtes du Rhône, Vallée du Rhône, France

“Exotic” Cuvée. Likeable, charming nose. Flattering mouth. The perfect companion for your lunches, this summer !

### 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

Big pebbles from Signargues (Gard), Limestone clay soils from Vaison, Puyméras.

### TYPE OF SOIL

Round pebbles, limestone-clay soils.

### AGEING

6 months in concrete tank.

### VARIETALS

Viognier 40%, Marsanne 20%, Roussanne 20%, Clairette 10%, Grenache 10%

**13,5% % VOL.**

### TECHNICAL DATA

Age of vines: Viognier, Roussane, Marsanne : 20 years Grenache and Clairette : 40 years years old

### SERVING

10°C - 50°F

Do not decant.

### TASTING

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## REVIEWS AND AWARDS



16/20

"Heady cocktail on the nose that is almost sweaty. Some real richness and a well-judged blend with some strongly aromatic cough-sweet elements – but perhaps it is not that distinctive now that such blends are available from so many Languedoc producers. Spice on the finish. Really zesty. But with some sweetness too"

Jancis Robinson, Jancis Robinson, 22/10/2018

