

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Côtes-du-Rhône Blanc Guy Louis

AOC Côtes du Rhône, Vallée du Rhône, France

Assemblage from over one third of “downgraded” Crozes-Hermitage : this “moderates” opportunely the “Southern” mouths. The lovable North-South balance !

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

Southern and northern terroirs blended.

AGEING

Ageing 8 months in new barrels, barrels from one and two vintages. Allier and Tronçais.

VARIETALS

Roussanne 35%, Clairette 25%, Grenache 20%, Marsanne 10%, Viognier 10%

TECHNICAL DATA

Age of vines: Grenache : 70 years, Marsanne/Roussanne : 60 years, Clairette : 30 years, Viognier : 40 years old

13,5% % VOL.

Bottling: Without fining and light filtration.

SERVING

12°C

Do not decant.



REVIEWS AND AWARDS



90/100

"Based on roussanne with 25 percent clairette and smaller portions of grenache blanc, marsanne and viognier, this is a big, rich white. The tropical fruit tones and sweet oak calm down with air, the fruit turning toward golden apple and the wood turning to spice. Give this another five or six years in the cellar, then open it for pork shoulder roasted with fruit."

Wine & Spirits, 26/09/2018



16,5/20

"Interesting that this is made up of one-third fruit from the northern Rhône. Much edgier (and more like St-Péray) than the Les Becs Fins white. Pure and fresh and limpid somehow. Lots of lime fruit and freshness. Serious white – not quite as tense as Chapoutier's Les Granits white St-Joseph but goes a little way towards it. Smokiness and some chew. Definite sweetness but there is sufficient acidity too"

Jancis Robinson, 22/10/2018



90/100

"Enticing, with lemon gelée, yellow apple and verbena notes framed by a light hint of brioche. Sports a fresh, floral feel through the finish. Grenache Blanc, Clairette, Marsanne and Viognier."

Wine Spectator, 30/11/2018

