Maison TARDIEU - LAURENT

FAMILLE TARDIEU



Maison Tardieu Laurent - Bandol

AOC Bandol, Provence, France

This Mourvèdre, dominated blend, is rather serious and exudes a healthy virility which nonetheless is not lacking in charm. It is both rich and accessible, easy drinking.

THE VINTAGE

The 2010 Vintage is an excellent year for laying down !

The quality of the wines, once again, has lived up to our expectations - offering some compensation for the yields in 2010 being extremely low, even lower than those of 2009 - already classified as a capricious vintage.

Relatively challenging conditions prevailed until the beginning of September...

Frost and humidity in the spring resulted in coulure (flower dropping). Grenache was particularly susceptible.

Cool weather during the summer and fairly strong rains at the beginning of September made for very slow and uneven maturation.

Fortunately, remarkably good weather followed and the fruit took full advantage of the very favorable conditions - by mid-September, warm weather was certainly back. The vines, with a relatively small potential harvest, were ready to take full advantage of the optimal conditions. Those vignerons that were attentive waited, patiently, until optimal maturity was reached...

As a result, the fruit that was picked was essentially perfect, with superb concentration and ideal acidity levels, making wines with exceptional balance, an exceptional achievement...

The 2010 vintage is already impressive and has so much promise and so much charm...

TERROIR

Le Castellet.

TYPE OF SOIL

Limestone-clay soils.

AGEING

In one vintage old barrels. Allier.

Mourvèdre 95%, Grenache 5%

VARIETALS

TECHNICAL DATA Age of vines: Over 50 years. years old

13,5 % % VOL.

Bottling: Without fining and filtration.

SERVING

14°C Decant 2 hours before you serve.

TASTING

This wines is concentrated and finishes with leather and tobacco leave notes. It is set to age beautifully.



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REVIEWS AND AWARDS



17/20

"Incursion en Provence avec un pur Mourvèdre aux notes de tabac et de figue, sur une matière solaire aux grains fins."

Guide Bettane et Desseauve des vins de France

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