

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu - Laurent, Vallée du Rhône Sud & Bandol, Vieilles Vignes, AOC Tavel, Rosé, 2023

AOC Tavel, Vallée du Rhône, France

The archetypical picture that we have of Tavel is peculiarly knocked down this year : The mouth is more chiseled, tighter, less ample than usual... A real delight at the apéritif !

THE VINTAGE

It took just a few days...few days to oscillate a vintage between a « Great Vintage » and a « Complex vintage ».

However, the winter, finally « classic », rocked by a fairly rigorous cold, pushed back any risk of spring frost.

The vegetative cycle was regularly watered by abundant rains. The diseases were putting pressure on the vinegrowers !

Nonetheless, the experience of the 2018, year with high mildew, still engraved in the vinegrowers' memory, made it possible for them to carefully control this pressure.

The vinegrowers serenely entered the summer season, with good water reserves and a beautiful harvest in perspective.

Moreover, rare fact, the summer granted us a few days of mild rain.

On August 15th, the rhodanien vineyards were healthy and green. The vinegrowers were rejoicing as everything was a hallmark to a "Great Vintage".

Unfortunately, as is often the case over the last few years, Mother Nature decided otherwise. For a couple of days, the French vineyards, and most particularly the Rhône's suffered a wave of extreme heat.

Leaving little chance to the grapes of the young vines and early ripening terroirs.

Only old vines, and not even all, of low yield, on protected terroirs and late ripening, found resilience in getting their berries to optimal ripeness.

The catastrophe was avoided. However, the qualities were very heterogeneous, even amongst the most experienced cellars....

Once again, our meticulous work of selection will have found all its meaning this year!

Paradoxally, the whites are very digest and balanced. On the palate, they are bright and harmonious.

The quality of the reds however, are more varied from one grape variety to the next. Against all expectations, the Syrah played its card right, with fruits without any excess. The wine issued from Old vines Grenache are racy and precise!

TYPE OF SOIL

Round pebbles and sand.

AGEING

6 months in concret tanks.

WINEMAKING

Organic Farming.



VARIETALS

Grenache 60%, Cinsault 25%, Syrah 15%

TECHNICAL DATA

Age of vines: From 40 to 50 years. years old

14% % VOL.

Bottling: Without fining and light filtration.

SERVING

10°C

TASTING

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REVIEWS AND AWARDS

Cuisine et Vins
de France

"Après la séduisante robe coquelicot et un premier contact poivré, le nez révèle des arômes de fruits mûrs (fraise, cerise) et juteux. Des notes qui se retrouvent dans une matière pleine d'énergie et de fraîcheur. La rhubarbe apporte un côté cidulé dans une finale très sapide."

Cuisine et Vins de France, 01/09/2024

JEB DUNNUCK

90/100

"A textbook Tavel, the 2023 Tavel Vieilles Vignes has a deep amber/ruby hue as well as a ripe, powerful, yet still lively and fresh nose of mulled strawberries, flowers, and a kiss of herbes de Provence. Medium-bodied on the palate, it brings ample richness, a round, layered mouthfeel, a good spine of acidity, and a certain saltiness on the finish. It's beautifully done and geared for the dinner table."

Jeb Dunnuck, Jeb Dunnuck, 20/05/2024

