

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Saint-Péray Vieilles Vignes

AOC Saint-Péray, Vallée du Rhône, France

The more the years go by, and the more this Appellation establishes itself as a Great Appellation in La Vallée du Rhône. Once again, one can feel the signature of the very old vines. Touch on the palate is creamy and deep, Wine is comforting...

THE VINTAGE

Time has come to grasp our dictionary of the superlatives, to try and tell the talent of this Vintage... Nonetheless, words will not suffice to describe the unfathomable pleasure that the Tasting of this fabulous Year triggers... ! Winter was characterized by relatively mild temperatures; then a cool spring slowed down the growing of the vine. And, throughout this period, steady, gentle, rainfalls evenly accompanied the vegetative cycle. These extremely propitious conditions have understandably had a positive impact on the harvest, fantastically beautiful, healthy, and generous... ! Summer season was marked by high heat, high without being excessive, with little rainfall. Extremely favorable factor, nights remained very cool. Therefore, the vines were under pressure, but moderately, at the limit of stress, yet without ever suffering ! As a result, maturation and concentration operated conjointly : here is one major key to the genius of this Vintage, which calls to the unusual the fantastic, at the borders of the explained and the unexplainable !

TERROIR

La Côte, la Beylesse.

TYPE OF SOIL

Clay-limestone soils.

AGEING

Ageing 12 months in new and one year old barrels. Allier and Tronçais.

VARIETALS

Marsanne 50%, Roussanne 50%

13% % VOL.

Bottling: Without fining and light filtration.

TECHNICAL DATA

Age of vines: Marsanne: 50 to 100 years,
Roussanne: over 40 years. years old

SERVING

12°C

Decant one hour before tasting.

REVIEWS AND AWARDS

93/100

"Another northern Rhône white, the 2016 St Péray Vieilles Vignes knocks it out of the park with its orange blossom, marmalade, peach and honeysuckle aromas and flavors. Rich, textured and balanced, with beautiful purity, it's a beauty that will drink nicely for 2-4 years, and cellar for even longer if you're so inclined."

JebDunnuck.com, 19/10/2017





17/20

"Deep straw gold. Heady nose heavily marked by Marsanne. Real tension and edge. So appetising and racy yet with great fruit and juice. It's like biting into an exotic Asian fruit – with good acidity. Apparently this will be released only in autumn 2018, which seems a shame to me. It's already charming and refreshing, although admittedly there's a little chewiness on the end."

Jancis Robinson, 01/12/2017



92/100

"Limpid yellow gold. Intense, mineral-accented lemon curd, yellow apple and ginger scents, along with suggestions of iodine, smoky minerals and fennel. Minerally and sharply focused on the palate, offering concentrated citrus and orchard fruit flavors that deepen steadily on the back half while maintaining vivacity. Finishes with outstanding persistence and a strong echo of chalky minerals and leaves behind a refreshingly bitter lemon pith note."

Josh Reynolds, Vinous, 01/06/2018

