

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Bandol

AOC Bandol, Provence, France

Sun and humidity : all the climatic conditions were met, this year, to enhance Mourvèdre !

THE VINTAGE

2013 recalls vintages of the early 80s, with wines of heterogeneous quality. Most striking feature: the old vine did not, as is the rule, make the difference. Exceptional... indeed, some sectors suffered a lot, with a historically low harvest, due to "coulure" but also to the extreme cold of the preceding year. Therefore, the old vine had trouble ripening its - too scarce - grapes : it kept on growing, thus « forgetting » its fruit. Another observation : it seems that vigneronns who pruned in March succeeded better.

With regards to 2013, as you will have understood, detecting the "right" areas was even wiser than focusing on the very old vines exclusively. This is the approach which we operated. Harvest : the unusually cool and rainy spring has, from the start, conditioned the year, imposing a late harvest - in october... In some sectors, it was only completed on October 29th. and some of our partners who have vineyards at higher altitudes, cooler, early November !

To date, our wines display beautiful colours, with a distinguished, fresh fruit. A touch of austerity, with tannins which can be marked on some "cuvées". Not the shadow of a doubt : here are wines which call for "levage"! And, if they lack, for the time being, a little harmony and roundness, they appear very "trendy", as though they had been designed for some markets in demand of wines that are fresh, yet typical, balanced, yet with moderate alcoholic degrees...

TERROIR

Le Castellet.

TYPE OF SOIL

Limestone-clay soils.

AGEING

24 months in one vintage old barrels. Allier and Troncçais.

WINEMAKING

100% destemmed.

VARIETALS

Mourvèdre 95%, Grenache 5%

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

With menthol and havana hints, the mouth, very young, is still tight. Tannins will Melt and reach harmony.

REVIEWS AND AWARDS



91 - 93+/100

"The 2013 Bandol has an old-school feel in its chewy, structured, medium to full-bodied profile. Loaded with lots of dark fruit, crushed rock, leather and meatiness, give it 3-4 years and drink it over the following 15+ years."

Wine Advocate, 01/12/2014

