

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Châteauneuf-du-Pape Vieilles Vignes

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

Drastic selection, accurate work, to hold a significant part of Grenache in our Assemblage. Goal achieved ! The Appellation shows its character, the Cuvée is typical. Calls for long keeping...

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

La Crau, Font de Michelle, Palestor, Les Gardioles.

TYPE OF SOIL

Round pebbles and sand.

AGEING

Ageing 8 months in new and one year old barrels. Allier, Tronçais and Jupille.

VARIETALS

Grenache blanc 40%, Roussanne 30%,
Clairette 20%, Bourboulenc 10%

TECHNICAL DATA

Age of vines: Grenache : 60 years,
Roussanne 40 years Clairette/Bourboulenc
: 50 years years old

13,5% % VOL.

Bottling: Without fining and light filtration.

SERVING

12°C

Decant just before service.



REVIEWS AND AWARDS



16/20

"Mid greenish straw. Nothing very distinctive about the nose except that it smells a bit like the sort of gum you use on paper. Quite big and without much acidity but it's all a bit loose and non-communicative. It may get there but for the moment it's a bit of a blob."

Jancis Robinson, 22/10/2018



93-94/100

"Pale yellow. An exotically perfumed bouquet evokes fresh tangerine, honeydew melon and pungent flowers, while a smoky mineral note adds vibrancy. Juicy and pliant in the mouth, offering intense citrus and orchard fruit flavors and a touch of fennel. Spicy and sharply focused on the mineral-driven, impressively long finish, which leaves behind a sexy floral note."

Josh Reynolds, Vinous, 01/04/2018



93/100

"Alluring, with a soft kiss of brioche leading off, followed by heather, creamed melon, pear and peach flavors. Shows a light verbena note through the finish, where the fruit and toast meld nicely. Grenache Blanc, Roussanne, Clairette and Bourboulenc."

James Molesworth, Wine Spectator, 30/11/2018

