

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Laurent Tardieu - Châteauneuf du Pape

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

A fashionable Châteauneuf.

THE VINTAGE

2015 - Vintages in « 5 », vintages which bring good luck. Often...

Spell of the years in « 5 » ? The fact is that, in recent decades, Vintages ending in « 5 » - 1985, 1995, 2005, and 2015 - , carry success stories, in Vallée du Rhône, but also, more generally, in the whole of the Vineyards of France. It must be said that 2015 put the odds on its side, with almost optimal climatic conditions for each and every season of the year! Thus, winter is rainy, allowing vines to benefit from good water reserves. Spring awakening is somewhat late - 3 weeks delay, compared to 2014, yet, the weather gradually settles, and flowering takes place in excellent conditions: the output of grapes is quite simply outstanding. The summer period arrives then quickly, with extremely hot months of June, July and August. Nevertheless, one cannot speak of heat wave, as the nights remain cool. Consequently, thermal amplitudes are absolutely phenomenal. No pressure from pests and diseases, the vineyard and the winemaker breathe freely. Everything is looking fine before the start of the harvest...

Ripe, but not too much. Summer and the month of September are punctuated by rains, avoiding the suffering of the vines, a key element during the summer period. The grapes mature slowly. Unfortunately, the rain that falls around September 20th is the "too much" rain... Pity, we were right next to a huge Vintage... But, well, no worry, the Style of the Vintage remains more than charming, with full, juicy, and silkiest Wines !

TERROIR

Les Bedines, la Crau on round pebbles, les Gardioles, Coste Froide.

TYPE OF SOIL

Round pebbles.

AGEING

12 months in one vintage barrels - Allier et Tronçais. Then 6 months in foudre.

WINEMAKING

50% non destemmed.

VARIETALS

Grenache 70%, Syrah 25%, Cinsault 5%

14,5% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache: from 60 to 80 years, Syrah: 40 years. years old

SERVING

14°C

Decant 2 hours before tasting.



TASTING

Plenty of finesse and elegance, on grenadine and citrus accents. A very well made, appealing, Cuvée !

REVIEWS AND AWARDS



90-93/100

"As to the reds, all of these show beautiful purity of fruit and impeccably made profiles. As a whole, 2015 was consistent throughout the Southern Rhône, and you see that consistency in this lineup. The 2015 Châteauneuf du Pape Classique (85% Grenache, 15% Mourvèdre and the rest Syrah) will spend 22 months in a combination of barrels and foudres. Coming from the Gardiole, la Crau and Bois Dauphin lieux-dits, it gives up beautiful jammy blackberries, garrigue and crushed flowers, with a broad, expansive and sexy style on the palate."

Jeb Dennuck, Wine Advocate, 01/11/2016



17/20

"Dark ruby with a pale rim. Broad and warm, quite evolved, on the nose. Approachable already in a rose-petal sort of wine! Very new-wave Grenache – the Pinot side of the grape. Very charming. This won't be released until autumn 2017 but I could drink it this evening, even though there is no shortage of very fine tannins on the end."

Jancis Robinson, Jancis Robinson, 14/10/2016



91-93/100

"Bright ruby-red. Intensely perfumed raspberry and cherry liqueur scents, accompanied by potpourri and Asian spice nuances and a smoky mineral nuance that builds in the glass. Juicy and appealingly sweet, displaying lively red fruit and floral pastille flavors and a supple, seamless texture. Smoothly balances richness and vivacity and shows an attractive light touch. Finishes long and minerally, with smooth, harmonious tannins and a subtle echo of candied flowers."

Josh Reynolds, Vinous, 31/12/2016



95/100

"Rock-solid, with a core of kirsch, raspberry coulis and bitter plum fruit liberally laced with brambly grip, strong oolong tea and dried star anise notes. Shows a lovely tug of tar at the very end. Still very coiled up. For the cellar."

Wine Spectator



"Des notes beurrées à l'ouverture. La bouche se montre dense, avec un fruit un peu en retrait et un élevage qui doit encore se fondre."

La Revue du Vin de France

