

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Gigondas - Vieilles Vignes

AOC Gigondas, Vallée du Rhône, France

A Wine proudly asserting its roots. Enthralling nose, on Provence herbs and scrubland. The mouth is dense, pulpy, juicy. The archetype of the ☐ne Mediterranean Wine !

THE VINTAGE

Strange and paradoxical... This vintage has reserved us quite a few surprises, and still raises questions. Although described as « Great » by some Vignerons, its strong heterogeneity, depending on the sectors, imposes us to be attentive, measured, though hopeful.

2018 : the vegetative cycle is early. Spring sees generous rains and heat strokes alternate. According to "Elders", from memory one has to get back to the 60' to observe such pressure of diseases in the vineyard. And, unfortunately for some Domaines, the processing windows would, in the main, only open at the week-ends... The vintage therefore promises to be technically complicated, demanding meticulous, tedious, even relentless work, in the vineyards. Damage and losses vary... but yields on Grenache are historically low... Providentially, once again, we could count on Mother Nature's final "nudge" ! Without hesitation we can assert that the quality of the remaining grapes, the quality of their juice, is mainly due to a brilliant month of September.

Indeed, the weather conditions during the harvest were almost perfect. Cool but sunny weather, with well-marked, valued, thermal amplitudes... The Vigneron was able to choose in all serenity the ideal moment to harvest, plot of land by plot of land, without having to operate any constrained arbitration...

TERROIR

Pied-Gu☐, Les Teyssonnières, La Bouïssière, Les Dentelles.

AGEING

10 months in one and two vintages old barrels. Allier and Tronc☐ais. Then 12 months in foudre.

WINEMAKING

2/3 non destemmed.

VARIETALS

Grenache 80%, Mourvèdre 10%, Syrah 10%

TECHNICAL DATA

Age of vines: renache, Mourvèdre : 60 + to 100 years Syrah : + to 40 years old

14,5% % VOL.

Bottling: Without fining and filtration.

TASTING

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REVIEWS AND AWARDS

JEB DUNNUCK

94-96/100

"A big step up, the 2018 Gigondas Vieilles Vignes is a remarkable effort offering gorgeous black raspberries, garrigue, spice, and floral aromas and flavors. Full-bodied, pure, and balanced, with beautiful depth of fruit, it's up with the top wines in the vintage. This cuvée is 90% Grenache and the balance Syrah and Mourvèdre, fermented with lots of stems, and aged in once- and twice-used barrels followed by a year in foudre."

Jeb Dunnuck, 16/08/2019



17/20

"Juicy and with good attack on the palate even if the nose suggests extreme ripeness. This has grip, sandy tannins and real potential for ageing. Layers of interest including some welcome savoury notes. And no obvious oak."

Jancis Robinson, 11/11/2019



92/100

"The 2018 Gigondas Vieilles Vignes is 80% Grenache, with the remaining 20% split equally between Mourvèdre and Syrah. Two-thirds of the fruit was undestemmed, and the wine matured in previously used barrels for 10 months, then in foudre. It's a top-flight effort, with soaring aromas of herbal tea and red raspberries. Medium to full-bodied, it's silky in texture, with a long, vibrant finish that ends in a flurry of soft tannins."

Wine Advocate, 24/09/2020



94/100

Wine Enthusiast, 11/01/2021

