

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Vacqueyras Vieilles Vignes

AOC Vacqueyras, Vallée du Rhône, France

*Less tannic than 2000 and 2001, his rich Wine gains elegance and complexity. The Style of the Wine evolves, but retains its charm and appeal.*

### THE VINTAGE

Autumn 2003, very rainy, has allowed a good reinstatement of the water reserves in the soils. The Autumn rains have fallen softly and regularly, thus helping to restore the water tables steadily. Winter, cold and dry, has lasted longer, and the opening of the buds has taken place about one week later than for the three previous Vintages. The vegetative cycle has carried on gently in the course of Spring 2004, under a fairly mild climate, with rare rainfalls - even rarer after April the Mistral maintaining a quasi perfect healthy state till the crop. A hot and dry weather will prevail till August 15th, ideal for the growth of few bunches with small berries. The water reserves being close to shortage, many a Vigneron has feared that the crop would never reach its Phenolic ripeness. The storm at mid August has been the Saviour. It restored the Vignerons confidence : the water tables being back to correct levels, the ripening would be achieve in ideal conditions.

The huge differences between day and night temperatures have helped the synthesis of the anthocyanes responsible for the colour, and have been a factor of an equilibrium sugar/acidity that is obviously positive for the global balance of the Wines. The Vignerons have been able to wait till each of their Vines had reached an optimal ripeness an opportunity that is not so frequent : tasting the berries would then show expressive aromas and silky tannins, both revealing a Great Vintage... The harvest could begin ! The vinifications have developed nicely. Thanks to berries that were perfectly healthy, the colour and the substance have been obtained by gentle ways, with minimal interventions on the Wine. The alcoholic fermentations have ended without problem, apart from these few Cuvées that have lingered a little because they are so high in natural alcohol. For the most part, the malo-lactic fermentations have occurred in our own casks, which has helped the Wines retaining the deep colours they had from birth. Quite obviously, 2004 is an outstanding Vintage. It is bound to become a Classic, with Wines which will keep very long indeed, Wines which will also give an immense Pleasure from their young age... Wines ever produced by "Tardieu-Laurent".

### TYPE OF SOIL

Sand and blue clay.

### AGEING

One wine barrel from Tronçais and new barrels.

### VARIETALS

Grenache 85%, Syrah et Mourvèdre 15%

### 14,5% % VOL.

Bottling: Manually, without filtration.

### TECHNICAL DATA

Age of vines: Over 70 years old and more for the Grenache. years old



## REVIEWS AND AWARDS



89-91/100

"A potential stunner is the 2004 Vacqueyras Vieilles Vignes, a blend of 90% Grenache and 10% Syrah. This wine possesses a deep ruby/purple color and a big, sweet nose of creme de cassis, cherries, licorice, scorched earth, and pepper. Medium to full-bodied, spicy, and intense, this is a potentially outstanding wine that should drink well for at least a decade."

**Robert Parker, Wine Advocate, 01/02/2006**

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"Steady red robe; has a nutty, rather upright aroma that is still finding its way; the fruit is obscure for the present, is roasted and there are airs such as howed by a sweeter note of black prune fruit, herbs and black pepper. This holds the sinew and power of Vacqueyras from the plateau, plus the clarity of the 2004 vintage. It can expand along the second half of the palate by around 2011. A good, muscular wine that ends on a fresh, minty vigour and a tang of licorice. The length is good, and a mix of raspberry and toasting brings up the farewell."

**John Livingstone**

