

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



**Maison Tardieu-Laurent Cotes-du-Rhône Nobles
Origines (ex Guy Louis)**

AOC Cotes du Rhône, Vallée du Rhône, France

This Cuvée enters once more another dimension. This, as the result of an important amount of “downgraded” Crus, grown on sands, obviously. The Wine gains depth, delicacy. Great success !

THE VINTAGE

It is not in our nature to be pessimistic. Even less to be alarmist. But the strength of the situation is imposed us : the French Vineyard suffers head-on the effects of climate change. It is not an isolated case. Obviously. Simply, we are, here, in a position to take the measure of this alteration, vintage after vintage ...

2019 vintage was marked by an extreme drought. Between April and September, the Vineyards did not benefit from any serious rain. The little water that fell would evaporate before it had even moistened the soil. To add to the anticipated catastrophe, June broke heat records.

The disaster, considering volumes or quality, could only be major. Yes, but... But the Vines, and especially the old Vines, are capable of resistance, of resilience, which impose respect...We can but watch. And humbly admire this plant which strives to adapt... And we are shaken at the idea that, one day, the current upheavals will exceed the permissible thresholds, and that our wonderful Grape varieties may be forced to fade...

Finally, harvest time came... No water in the soils. Barely a few drops... And this was the moment when Mother Nature gave a little help ! In mid-September, salvaging rains - some twenty millimetres - completely changed the face of the Vintage. The Vines, that lack of water and strong heats had stressed, relaxed, and the phenolic maturities were triggered...A winning bet for the Vignerons who made the choice of being patient ! But, how not to wonder, when “miracles” appear as more and more requisite “ingredients” with each new vintage... ?

Paradoxically, white wines display beautiful freshness of aromas and taste. Exquisite balances harmonize the underlying concentration... Minerality, highlighted by tailored healthy cultural practices, structures the Wines. The reds are built, dense and deep. A synthesis between the 2007 and 2016 Vintages. And thus, in the end, 2019 will probably be valued as one of the “Legend Vintages”...

TERROIR

Lirac, Rasteau, Vacqueyras, Beaufort, Cairanne.

AGEING

10 months in one and two vintages old barrels, and 8 months in foudre. Allier and Tronçais.

WINEMAKING

1/3 non destemmed.



VARIETALS

Grenache 60%, Syrah 25%, Mourvèdre 15%

14,5% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Grenache : 50 years, Syrah : 40 years,
Mourvèdre: 30 to 40 years. years old

SERVING

14,5°C

Decant an hour before tasting.

TASTING

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REVIEWS AND AWARDS

JEB DUNNUCK 90-92/100

"Moving to the reds, the 2019 Côtes du Rhône Nobles Origines reveals a deep purple hue as well as impressive notes of ripe red and black fruits, peppery herbs, licorice, and earth. This rich, medium to full-bodied, beautifully balanced 2019 has notable ripeness, a great sense of freshness, and the class to drink nicely for 5-6 years, if not longer."

Jeb Dunnuck, 11/08/2021

