

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



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

AOC Côtes du Rhône, Vallée du Rhône, France

THE VINTAGE

Vintage 2021 was incontestably a thumb to the nose of the last "solar" vintages which we have seen recently in the Rhone Valley. Real 30 year flashback, typically reminiscent of more classical harvest dates in the Vindémiare calendar and phenolic maturity from the 90s.. Indeed, this vintage has given us, on all levels, a lot of emotions. Blame it on the particularly capricious weather conditions, sweet understatement!

Extreme frost episode from 7th to 9th April, with some temperatures nearing -10C, affected without exception almost all the French vineyards. Cataclysmic observations: the vine for more than 3 weeks was brain dead! Some vinegrowers thought they had lost their ancestral heritage. Miraculously, nature took back control. But this was not without consequences. The vine stocks were deeply tilted, even unbalanced. The 2nd shoots were anarchic, the labour work extremely complicated.

Fortunately, the beneficial rains throughout the vegetative cycle, the moderate temperature in the summer and a beautiful late autumn enabled us to approach harvest season with serenity.

Like every year, nature decides for us. This is what makes this job beautiful and delicate. But undeniably, 2021 will remain forever the vintage of a great "vigneron" (vinegrower).

TERROIR

Southern and northern terroirs blended.
1/3 North et 2/3 South

AGEING

Ageing 8 months in new barrels, barrels from one and two vintages. Allier and Tronçais.

VARIETALS

Viognier 35%, Grenache 20%, Clairette 15%, Marsanne 15%, Roussanne 15%

TECHNICAL DATA

Age of vines: Grenache : 70 years,
Marsanne/Roussanne : 60 years, Clairette :
30 years, Viognier : 40 years years old

14% % VOL.

Bottling: Without fining and light filtration.

SERVING

12°C
Do not decant.

REVIEWS AND AWARDS



90/100

"Nobles Origines est plus racé, avec une aromatique plus posée et une dimension de bouche qu'il faut saluer pour ce niveau d'appellation."

La Revue du Vin de France, 01/09/2022

