

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Saint-Péray Vieilles Vignes

AOC Saint-Péray, Vallée du Rhône, France

Vintages follow one after the other, pleasure remains intact. A Cuvée which always brings its lot of emotions... and is now subject to the greed of the Amateurs of Great White Wines !

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

La Côte, la Beylesse.

TYPE OF SOIL

Clay-limestone soils.

AGEING

Ageing 12 months in new and one year old barrels. Allier, Tronçais and Jupille.

VARIETALS

Marsanne 75%, Roussanne 25%

13,5% VOL.

Bottling: Without fining and light filtration.

TECHNICAL DATA

Age of vines: Marsanne: 50 to 100 years,
Roussanne: over 40 years. years old

SERVING

12°C

Decant one hour before tasting.

