

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu - Laurent - Rasteau Vieilles Vignes

AOC Rasteau, Vallée du Rhône, France

THE VINTAGE

It took just a few days...few days to oscillate a vintage between a « Great Vintage » and a « Complex vintage ».

However, the winter, finally « classic », rocked by a fairly rigorous cold, pushed back any risk of spring frost.

The vegetative cycle was regularly watered by abundant rains. The diseases were putting pressure on the vinegrowers !

Nonetheless, the experience of the 2018, year with high mildew, still engraved in the vinegrowers' memory, made it possible for them to carefully control this pressure.

The vinegrowers serenely entered the summer season, with good water reserves and a beautiful harvest in perspective.

Moreover, rare fact, the summer granted us a few days of mild rain.

On August 15th, the rhodanien vineyards were healthy and green. The vinegrowers were rejoicing as everything was a hallmark to a "Great Vintage".

Unfortunately, as is often the case over the last few years, Mother Nature decided otherwise. For a couple of days, the French vineyards, and most particularly the Rhône's suffered a wave of extreme heat.

Leaving little chance to the grapes of the young vines and early ripening terroirs.

Only old vines, and not even all, of low yield, on protected terroirs and late ripening, found resilience in getting their berries to optimal ripeness.

The catastrophe was avoided. However, the qualities were very heterogeneous, even amongst the most experienced cellars....

Once again, our meticulous work of selection will have found all its meaning this year!

Paradoxally, the whites are very digest and balanced. On the palate, they are bright and harmonious.

The quality of the reds however, are more varied from one grape variety to the next. Against all expectations, the Syrah played its card right, with fruits without any excess. The wine issued from Old vines Grenache are racy and precise!

TYPE OF SOIL

Limestone-clay slopes and blue and yellow clay.

AGEING

10 months in one vintage old barrels. Allier and Tronçais. Then 8 months in foudre.

WINEMAKING

1/3 non destemmed.

VARIETALS

Grenache 70%, Mourvèdre 15%, Syrah 15%

14,5% % VOL.

Bottling: Without fining and filtration.

SERVING

14°C

Decant an hour before tasting.

TECHNICAL DATA

Age of vines: Grenache: 80 years, Syrah and Mourvèdre: 40 years years old



TASTING

Attractive elegance of this Wine, despite of a power which still remains a tri?e ostentatious. The Cuvée will bene?t from the élevage... Longer than usual élevage - the Wine deserves it - so as to gain even more ?nesse.

