MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU

Maison Tardieu - Laurent - Rasteau - Vieilles Vignes - 2023

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 serenly 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.

TECHNICAL DATA

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

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

SERVING
14°C
Decant an hour before tasting.

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.

REVIEWS AND AWARDS

Wine Spectator
91/100
"Rich, ripe layers of blackberry compote and licorice snap are offset by crushed graphite and polished black tea tannins. Silky, with a flattering robe of alder smoke. Shows good length and balance despite the opulence."
Wine Spectator, 31/03/2026

JAMESSUCKLING.COM
90/100
"A generous, dense and solid red with dark berry, black plum, leather and clove aromas. Full-bodied with creamy tannins and texture. Dense fruit and a generous finish."
James Suckling, 19/01/2026

JEB DUNNUCK
93/100
"Based on 65% Grenache, 20% Syrah, and 15% Mourvèdre and aged 24 months in old barrels and foudres, the 2023 Rasteau Vieilles Vignes sports a dense ruby/plum hue as well as powerful aromatics of black cherries, roasted herbs, licorice, and peppery garrigue. It's medium to full-bodied, nicely balanced, and has ripe tannins. It's beautifully done and another incredibly satisfying effort from this team that will drink well over the coming decade."
Jeb Dunnuck, 17/01/2026

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