

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Côtes du Rhône - Guy Louis

AOC Côtes du Rhône, Vallée du Rhône, France

With a significant proportion of non-destemmed berries, the Cuvée gained freshness and digestibility. A true "plus" for this CDR which has a real potential for aging.

THE VINTAGE

2015 - Vintages in « 5 », vintages which bring good luck. Often...

Spell of the years in « 5 » ? The fact is that, in recent decades, Vintages ending in « 5 » - 1985, 1995, 2005, and 2015 - , carry success stories, in Vallée du Rhône, but also, more generally, in the whole of the Vineyards of France. It must be said that 2015 put the odds on its side, with almost optimal climatic conditions for each and every season of the year! Thus, winter is rainy, allowing vines to benefit from good water reserves. Spring awakening is somewhat late - 3 weeks delay, compared to 2014, yet, the weather gradually settles, and flowering takes place in excellent conditions: the output of grapes is quite simply outstanding. The summer period arrives then quickly, with extremely hot months of June, July and August. Nevertheless, one cannot speak of heat wave, as the nights remain cool. Consequently, thermal amplitudes are absolutely phenomenal. No pressure from pests and diseases, the vineyard and the winemaker breathe freely. Everything is looking fine before the start of the harvest...

Ripe, but not too much. Summer and the month of September are punctuated by rains, avoiding the suffering of the vines, a key element during the summer period. The grapes mature slowly. Unfortunately, the rain that falls around September 20th is the "too much" rain... Pity, we were right next to a huge Vintage... But, well, no worry, the Style of the Vintage remains more than charming, with full, juicy, and silkiest Wines !

TERROIR

Rasteau, Lirac, Beaume de Venise, Vacqueyras.

AGEING

12 months in one and two vintages old barrels, and 6 months in foudre. Allier and Tronçais.

WINEMAKING

1/3 non destemmed.

Organic Farming.

VARIETALS

Grenache 60%, Syrah 35%, Mourvèdre 5%

14% % VOL.

Bottling: Without fining and filtration.

SERVING

14°C

Decant an hour before tasting.

TECHNICAL DATA

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

