

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu-Laurent Côtes-du-Rhône Blanc Les Becs Fins

AOC Côtes du Rhône, Vallée du Rhône, France

Beautiful intensity and aromatic freshness. This Wine is in the image of its vintage. It will be a perfect companion, as of the aperitif, and throughout the meal.

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

Gard, Vaison, Cairanne.

TYPE OF SOIL

Round pebbles, limestone-clay soils.

AGEING

8 months in concrete tank.

VARIETALS

Grenache 35%, Viognier 35%, Roussanne 20%, Clairette 10%

13,5% % VOL.

TECHNICAL DATA

Age of vines: Grenache and Clairette: 40 years, Viognier and Roussanne: 20 years. years old

SERVING

10°C - 50°F

Do not decant.



REVIEWS AND AWARDS



15,5/20

"Pale greenish straw. A bright, sweetish cocktail on the nose. Racy and rich on the palate with all sorts of gorse smells. Medium weight and a satisfying mouthful for early drinking."

Jancis Robinson, 14/10/2016



14,5/20

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Guide Bettane et Desseauve des vins de France, 31/08/2017

