

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Bandol - Vieilles Vignes - 2023

AOC Bandol, Provence, France

A ?ask that the Amateurs will enjoy from its ?rst years.

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!

TERROIR

Le Castellet.

TYPE OF SOIL

Limestone-clay soils.

AGEING

24 months in one and two vintages old barrels. Allier and Tronc?ais.

VARIETALS

Mourvèdre 95%, Grenache 5%

14% % VOL.

Bottling: Without fining and filtration.

TECHNICAL DATA

Age of vines: Over 50 years. years old



SERVING

14°C

Decant 2 hours before you serve.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

92/100

"A well-built, textured and flavorful Bandol showing dark berries, dark plums, bark, earth and baking spices. Full-bodied with fine, firm tannins. Serious and structured, with a chalky finish of excellent length."

James Suckling, 27/01/2026

JEB DUNNUCK

95/100

"Checking in as 95% Mourvèdre and 5% Grenache that spent 24 months in older barrels, the 2023 Bandol Vieilles Vignes sports a deep ruby/purple hue as well as brilliant aromatics of ripe blackberries, peppery garrigue, iron, and spicy nuances. I love it on the palate, and it's medium to full-bodied, has a round, layered mouthfeel, ample mid-palate depth, and ripe, integrated tannins. This is pure Mourvèdre goodness that can be enjoyed any time over the coming two decades."

Jeb Dunnuck, 17/01/2026

