

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Châteauneuf du Pape - Cuvée Spéciale

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

Sensual and perfumed, this Cuvée once more stands apart, thanks to its refinement, its mellow tannins, its aromatic complexity... and thanks to an energy which goes beyond the standards. Definitely a "must keep" in your Cellars !

THE VINTAGE

If we look at the half empty glass - or tank -, frustration, and even sadness, will overwhelm us : historically small yields in France. The lowest of the post-war years. Cellars are empty. Clearly, one has to state that climate hazards, methodically, worked against us this year, in a succession of definitely adverse events : an abnormally cool spring caused frost, then grape shatter, on all of Rhone cépages, and, more particularly, Grenache. This cruel Spring followed up on a dauntingly dry summer... In the end, the yields in juice are tragically affected. The Wine grower's job becomes tightrope walker's job... without a net. These realities being called to mind, if we now look at the half full glass - and it is our nature to be optimistic -, the words which will come to me are relief, and even... enthusiasm ! These very challenging conditions indeed gave birth to first juices of so brilliant a Quality as they do better than just console us : they succeed in enticing, the Vignerons and us... !

The vines had naturally little load : they reacted magnificently to the extreme conditions of the year. The plant was able to bring its fruit to maturity, without big constraint, in an optimal way. The Wines promise to be splendidly well-balanced !

Year climatically unbalanced, but Cuvées showing balance... the Bourgogne way ! This, by the grace of Old Grenache, which brought to the highest level the singular personality of the real Rhone Wine. Wines are scented, refined...

TERROIR

Bas de la Crau.

TYPE OF SOIL

Sand.

AGEING

12 months in two and three vintages barrels - Allier et Tronçais. Then 12 months in foudre.

WINEMAKING

100% non destemmed.

VARIETALS

Grenache 99%, Autre 1%

TECHNICAL DATA

Age of vines: More than 100 ans years old

14,5% % VOL.

Bottling: Without fining and filtration.

SERVING

14°C

Decant 2 hours before tasting.



TASTING

Shaped like a Bourgogne ! Clear color, intense nose on the faded rose and the peony. The mouth is chiselled, quite in restraint. Worth forgetting for a good decade !

