

## Chateauneuf du-Pape ' Vieilles Vignes', Maison Tardieu-Laurent

Rhône Valley, France



<b>Product code</b>	TI24ZZRC
<b>Grapes</b>	Grenache, Mourvèdre, Syrah
<b>Country</b>	FRANCE
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Maison Tardieu- Laurent
<b>Vintage</b>	2021



Vegan



Vegetarian

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU

### Producer

Tardieu-Laurent is an almost unique operation in the Rhône Valley, a model that is much more commonly found in Burgundy and one that is a growing trend in Champagne. Somehow the French term for what they do fits more neatly, 'micro-négociant élèveur haute couture.' In English, it roughly translates to 'a specialist in the maturation of outstanding wines, from top sites, in very limited quantities.' Michel took over full ownership in 2004, a moment that coincided with the arrival of his son Bastien, a newly qualified oenologist. The company name remained unchanged as did the modus operandi but from that point and continuing through to today, the focus shifted, with an emphasis on elegance and freshness. They still age the wines in small oak barrels but only for the first year and have greatly lessened the percentage of new oak, eliminating it entirely for their reds from the South.

### Tasting Notes

The notion of Vintage becomes second... The Great Terroirs dominate... Definitely shaped and structured to be a long keeping Wine!

### Winemaking

Aging 12 months in one vintage old barrels. Allier and Tronçais. Then 12 months in foudre. 1/2 non destemmed.