

## Saint Joseph, Vieilles Vignes, Maison Tardieu Laurent

Rhône Valley, France



<b>Product code</b>	Tl06ZZWC
<b>Grapes</b>	Marsanne : 85% Roussanne : 15%
<b>Country</b>	France
<b>ABV%</b>	13.5%
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	2022



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 vines produced less, this year. The Wine is rich but remains fresh, balanced, tasty"

### Viticulture

Indisputable and obvious consequences of a climatic change? The Rhone vineyard has experienced in the last two years, two extreme, paradoxical and diametrically opposite vintages. 2021, frosty, cool and rainy. 2022 excessively dry and sunny. This observation leaves us perplexed and wondering about the future of the vineyards. Our overall assessment of the first juices was more severe, but certainly more objective than those of our colleagues, describing the vintage as one of the most qualitative of the last five years. Of course 2022, has some wonderful surprises in store for us but also its fair share of disappointments. As a matter of fact, the “Great Valley” had to go through a lot of climatic pitfalls during the season. Due to the intense, previously unseen and unprecedented

drought. Once again, the resilience of the vine in the face of these climatic hazards, commands our respect and admiration. But up until which point? As so often, may be too much to our liking, everything hangs by a thread. The mid-august and September rain more or less intense, had the salvaging effect on the sectors where the point of no return, water stress and the balance had not yet been reached. This 2022 vintage is also indeniably marked by a strong heterogeneity between the appellations but also at the heart of the same appellation. Tastings at producers are primordial for amateurs. Our meticulous work of selection will have even more meaning this year and will reveal our know-how!

## Winemaking

Made from 85% Marsanne and 15% Roussanne with 1/3rd of the wine coming from the southern part of the appellation around Mauves and 2/3rds from Chavanay and St. Pierre de Boeuf in the northern part. The vines are between 30-40 years old. Fermented and aged for 12 months in new, 1 and 2 year old barrels.

## Awards

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