

Gigondas, Vieilles Vignes, Maison Tardieu Laurent

Rhône Valley, France



Product code	TH12ZZRC
Grapes	Grenache noir : 80% Syrah : 20%
Country	France
ABV%	14.5%
Case Size	6
Closure Style	Cork
Producer	
Vintage	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

"Surely the great Success of the vintage ! In whole from non destemmed grapes, and from almost century-old Grenache. In the Style of «yesteryear» Gigondas, with hints of marinade and garrigue. The tannins are silky, the Wine is noble. It is highly advisable to cellar such a Wine !"

Viticulture

Vintage 2021 was incontestably a thumb to the nose of the last "solar" vintages which we have seen recently in the Rhone Valley. Real 30 year flashback, typically reminiscent of more classical harvest dates in the Vindémiare calendar and phenolic maturity from the 90s.. Indeed, this vintage has given us, on all levels, a lot of emotions. Blame it on the particularly capricious weather conditions, sweet understatement! Extreme frost episode from 7th to 9th April, with some temperatures nearing -10C, affected without exception almost all the French vineyards. Cataclysmic

observations: the vine for more than 3 weeks was brain dead! Some vinegrowers thought they had lost their ancestral heritage. Miraculously, nature took back control. But this was not without consequences. The vine stocks were deeply tilted, even unbalanced. The 2nd shoots were anarchic, the labour work extremely complicated. Fortunately, the beneficial rains throughout the vegetative cycle, the moderate temperature in the summer and a beautiful late autumn enabled us to approach harvest season with serenity. Like every year, nature decides for us. This is what makes this job beautiful and delicate. But undeniably, 2021 will remain forever the vintage of a great “vigneron” (vinegrower).

Winemaking

TERROIR Les Garrigues, Pied-Gü, les Dentelles, les Teyssonnières AGEING 10 months in one and two old barrels. Then 10 months in foudre. Tronçais – Allier VINIFICATION 1/3 non destemmed VARIETALS Grenache noir : 80% The grapes for this cuvée come from four separate parcels, Les Teyssonnières, Pied-Gü, Les Garrigues and Les Dentelles. Made from 80% Grenache and 20% Syrah the vines are more than 40 years old on average. The wine is fermented in cement tanks with 25% whole bunch. It is then aged for 10 months in 1 and 2 year old barrels followed by 12 months in large, oval oak casks.

Awards

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