Bandol, Maison Tardieu-Laurent

Rhône Valley, France



Product code	TI16ZZRC
Grapes	Mourvèdre: 95 % Grenache : 5 %
Country	France
ABV%	14%
Case Size	6
Closure Style	Cork
Producer	
Vintage	2020

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 éléveur 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

A flask that the Amateurs will enjoy from its first years.

Viticulture

"By never stopping tasting in the best winemakers cellars, we learn the great wine "culture", essential ingredient to understand wine and "terroirs"... Michel Tardieu "Famille Tardieu has become one of the best micro-negociant in Rhone Valley. Nowadays, Bastien and Michel are exploring the vineyards to find grapes from very old vines, often located in the historical heart of each appelation. Then the link is made with the wine-grower, from the vine to the harvest. A real mutation has occured on the last vintages : large quantities casks, whole bunches vinification for some "Cuvées" and moreover, a leisurely ageing. You touch the sublime at each bottle." Bettanne & Desseauve 2017

Winemaking

Made from 50 year old vines of Mourvèdre (95%) and Grenache (5%) grown on clay/limestone soils in Le Castellet part of the appellation. The wine is fermented in tank and then aged for 24 months in 1 and 2 year old 228 litre barrels from Allier and Tronçais.

Awards

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