# TARDIEU-LAURENT OLD VINE RASTEAU 2022

VINO FINO Explore a World of Wine



#### \$52.99

Product Code:	3618	Closure:	Cork
Country:	France	Unit:	Each
Region:	Rhône	Volume:	750ml
Sub Region:	Rasteau	Alcohol:	14.5%
Style:	Red	Grape:	70% Grenache, 20% Mourvèdre, 10% Syrah
Variety:	Grenache Blend / GSM		



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### TASTING NOTES

A rich and concentrated Rasteau from expert Negociants, Tardieu Laurent. Leading the blend is fruit from Grencahe vines 80 years old, wrapping a generous texture around darker fruit and chocolatey spice flavours. A shining example of the village and a regular star in the Tardieu line up, the Old Vine Rasteau is a must at this price.

Domaine Tardieu-Laurent was established in 1994. It is a partnership between Dominique Laurent, a former pattisier (and with the girth to go with it) and one of the hottest names in Burgundy, and Michel Tardieu, a dynamic young winemaker. Tardieu-Laurent is an extremely unusual operation in that they are a négociant only, buying young wines from growers all over the Rhône, which they mature and blend before bottling. They own no vineyards and don't buy grapes, only wine. Tardieu-Laurent is very much an "artisan" producer, making between half a dozen and 20 or so barrels of each wine. The majority of the wines are from the southern Rhône although superb cuvees of Cote Rôtie and Hermitage are also produced. The wines are all aged in small oak casks (often 100% new) and bottled with no fining nor filtration. Michel Tardieu proclaims himself as a confirmed terroirist, insisting that his aim with each appellation is to express powerfully the fruit and sense of place, never masking these factors with wood.

#### 91/100 James Suckling (2022 Vintage)

"A dense, fruit-driven and velvety red with aromas of dark cherries, wafers, warm herbs and some sweet spices. It's medium-

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to full-bodied with fine tannins. Well structured and peppery with a compact and textured finish. Try after 2025."

# CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

# **OPEN HOURS**

10am to 6pm - Monday to Friday 10am to 5pm - Saturday *Closed Public Holidays* 

## VISIT VINO FINO

188 Durham St South, Christchurch

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