



UNFILTERED

NEW ARRIVALS FROM
TARDIEU-LAURENT

1.21.12 1-4pm



One of the most focused and quality driven negociants in the south of France, Michel Tardieu's delicious bottlings seem to improve with each vintage. We are pleased to announce the arrival of a number of brand new releases, including a few we have not offered in the past. Several exciting cuvee's will be available for tasting this weekend.

2010 TARDIEU - LAURENT COTES-DU-RHONE BLANC "LES BECS FINS"

Regular \$19.99 TWS \$15.99

The inaugural release of this fresh, unoaked Cotes-du-Rhone Blanc is an unquestionable success. Created from a blend of 60% Viognier, 30% Grenache Blanc, and 10% Roussanne, this wine captures a perfect balance between aromatics and texture ultimately offering tropical nuances alongside fresh acidity and round palate feel. Perfect as an aperitif or with spicy cuisine, I would recommend enjoying this bottling over the next 12 months.



2010 TARDIEU - LAURENT COTES-DU-RHONE VILLAGES ROUGE "LES BECS FINS"

Regular \$22.99 TWS \$17.99

Our most popular offering from the Tardieu firm, the Les Becs Fins Rouge is sourced entirely from Cotes-du-Rhone Villages sites and consists of 60% Syrah and 40% Grenache. Rich and heady, this densely packed red features aromas of wild flowers, warm earth and vivid dark red fruit flavors. Aged completely in stainless steel, this is a fresh, multi-layered red with unbelievably cool, pure fruit.



2009 TARDIEU - LAURENT CHATEAUNEUF-DU-PAPE "CUVEE SPECIALE"

Regular \$69.99 TWS \$55.99

80-100 year-old Grenache vines are the sole ingredients in this awesome bottle of Southern Rhone wine. Aromas of spice, garrigue and cherry fruit are apparent as soon as the cork is pulled from this large-scale cuvee. The palate offers a heap of fruit as well as more of the spice tones found in the nose and finishes long and persistent. Drinkable today, this well structured wine should keep well for 5 – 7 years.