



Le DrUnK roOster

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Michel Tardieu:

“Jedi Knight”

Leader of the Free Grapes

The **Jedi** are members of an ancient and noble order and are known for two things: their observance of a spiritual awareness founded on the Force of the Grape. And their selection and admittance to the order, based upon specific talents like that of a *Terroirist*. (no, that does not mean wine terrorist). The Jedi devote their lives to the Order of the Grape. Recruited at a very young age, the Jedi are devoted to a life of service. Their early life involves training in the use of The Force; the purpose of this training is to allow the Jedi to understand the special link each of them has with The Grape, The Terroir and The Glass. Try a wine that is out this world made by Jedi Knight Michel Tardieu. Use the force...to raise your glass! May the force be with you.

Stephanie

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Master Winemaker: Michel Tardieu



Tardieu, the master himself

How it started

Settled in Lourmarin, a charming village of Luberon, "Tardieu-Laurent" was the fruit of the meeting between Dominique Laurent (Négociant) of Wines of Burgundy and Michel Tardieu (Superstar Winemaker). Tardieu proclaims himself as a confirmed *terroirist*, (no that does not mean wine terrorist) insisting that his aim with each appellation is to express powerfully the fruit and sense of place, never masking these factors with wood.

Now, Michel Tardieu is on his own, in charge of Tardieu-Laurent. This superstar domaine, is even more so since lionized by American wine critic Robert Parker who has, it's fair to say, raved about their entire range of wines awarding scores in the mid to high 90's using his famous 100-point system.

The world has beaten a path to the door since then, and prices for the wines have soared to **eye-watering levels** - **if you can find them at all**. Tardieu-Laurent is very much an "artisan" producer, making between half a dozen and 20 or so barrels of each wine.

Since Michel and his former partner, Dominique Laurent of Burgundy, have gone their separate ways, he has consulted outside of Tardieu-Laurent (which he owns) as simply Michel Tardieu. **Why? To pass along a great value!** He continues to make some of the Rhônes most elegant and profound wines, buying fruit from growers he has worked with for a decade.

Michel is an *éleveur*, whose job is to select, mature and bottle wines. Each February, the barrels of wine that Michel has selected from his growers reach Lourmarin, to be aged in a regime that is totally perfectionist in nature.

The expert of his dear Vallée du Rhône, a region he has been visiting restlessly for decades, Michel Tardieu nurtures confident relationships with a number of Vignerons, amongst the most remarkable in each Appellation.

One of the **great mysteries** that surrounds Tardieu-Laurent is exactly where the young wines they buy come from. **Rumors abound that most are from the best vineyards and producers of their respective areas**, some people claiming to have insider information or to have spotted a wine from its characteristics.

The Terroir as a Partner

In order to hit on the noblest *Cuvées* - commonly the fruit of the oldest vines, it is not enough to show an intimate knowledge of the *Terroirs* and of the Wines, you also have to tie a personal and sincere relationship with the *Vignerons* (vineyard owners).

Tasting a Terroir Wine

It is a whole Culture that one tastes, not only a Wine that one drinks. The sensations that you feel are the expression of an identity and of knowledge.

The Wines have a soul, respect a history. To taste a Terroir Wine, is to learn to enrich oneself through Pleasure...

Domaine la Bastide de Michel Oliver

The **Domaine la Bastide de Michel Oliver** is located in the heart of the **Luberon** region, in the village of Cadenet, at the edge of **Provence. Bastide means Farmhouse.** The vineyards have a southern exposition, all on the gentle slopes of the Mont Sainte Victoire so often painted by the French painter Cézanne. It is comprised of 80 % Syrah and 20 % Grenache, primarily older vines (20+ years). The soils are mainly sandy and clay which produces a very fine wine.

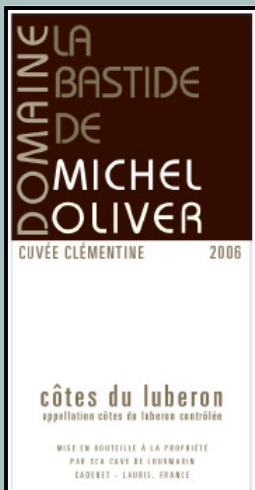
The wine, aged for 14 months in half barrels from France, is expected to reach its peak within the next three years, and will keep for the next 15 years. Winemaker Michel Oliver is a true lover of Provence and his wines have secured the Côtes du Luberon AOC a place amongst the greatest growths that make France so proud.

Sustainable Farming

Winemakers: Michel Oliver with **Michel Tardieu**

Cuvee Clementine

This red wine of deep color and a nose of black fruit, blueberry and raspberry has a great freshness despite its intensity in the mouth. The wine is marked by round and soft tannins of extreme finesse. This is a great wine to be enjoyed now, however it can also be cellared for several years, **up to 15.** Decanting shortly before serving is a fabulous idea!



Castelmaure is a co-op, at Embres et Castelmaure, a small village in the Aude. Castelmaure is the **ONLY** co-op wine (GASP) carried by Bourgeois Family and after you taste this heavenly nectar, you will understand why! **Corbieres of Languedoc.** With the winemaking prowess of **Michel Tardieu** there has been a birth of many interesting cuvées produced here. One of the greatest being "**Cuvée No 3**", a blend of low-yielding Syrah, Grenache and Carignan grown on a mixture of schist and limestone sites.

The wine cellar at Castelmaure was awarded the Grand Prix National d'Architecture in 2008 for its use of renewable energy that involves the local winds and rain.

Sustainable Farming

Winemaker: **Michel Tardieu**

Castelmaure Cuvee #3

Deep hue, showing a bit of maturity. An incredible nose; stony, mineral, charcoal, sooty, meaty, organic aromas, with just a hint of tar and flower petal. Clean, stone, soot-influenced palate. Medium bodied. Initially a lean texture and firm acidity, but it fattens up with some aeration and soon displays superb concentration married with a well defined texture. Stuffed with smoke, mineral and stone interest. Black olives and just a little red fruit to be found, backed up by some strong, grippy tannins. Delightful and complex.

"Run comrade, the Old World is behind you", this could be the motto



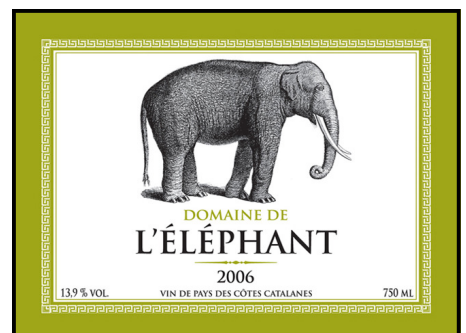
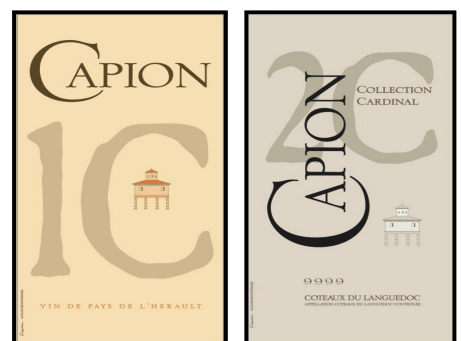
Castelmaure

of Castelmaure. Ambitious, but never haughty, just as good to drink young or to mature patiently in the cellar, these wines have become the darlings of true wine lovers the world over. Lauded by international critics, they are less solemn, more convivial. Authentic, fleshy and suave, they have no intention of talking about anything other than pleasure. Cuvée #3, the symbol of renewal, is an immensely voluptu-

Other Tardieu Gems



In previous issues of Le Drunk Rooster, we covered additional Tardieu wines such as [Chateau Capion](#) in the Languedoc, and [Domaine de l'Elephant](#), from the Roussillon. Check out the November and December issues of 2007 for more information about these exceptional wines. l'Elephant is so special that it was only available in France and in Singapore until Bourgeois Family signed an exclusive deal to bring it to the USA.



Visit France

Provence - Luberon

We, like so many Americans, often confuse the location of the Luberon. It is in Provence in the Bouches du Rhone, or mouth of the Rhone River. We always want to say it is in the Rhone...but we know it is actually Provence.

The Luberon or Lubéron Massif has a maximum altitude of 4,121 feet and an area of about 231.7 sq miles. It is composed of three mountain ranges: (from west to



Beautiful Lavender Fields so typical of the South of France.

east) the Little Luberon, the Big Luberon and the Oriental Luberon, lying in the middle of Provence in the far south of France. The valley between them contains a number of towns and villages as well as agricultural land.

The total number of inhabitants varies greatly between winter and summer, due to a massive influx of tourists during the warm season.

It is a favorite destination for French, British and American visitors because of the pleasant and picturesque towns and villages, comfortable way of life, agricultural wealth, historical and cultural associations and hiking trails.

In the 1970s, people came from all over France to "Le Luberon" in search of a communitarian ideal.

In the last two decades the Luberon has become known in the English-speaking world especially through a series of books by British author Peter Mayle chronicling his life as an expatriate settled in the Luberon village of Ménerbes. One of Mayle's books was made into the film: *A Good Year* (2006) directed by Ridley Scott, starring Russell Crowe :) and filmed in the region.

AOC Cotes du Luberon

The AOC encompasses 36 communes of the Vaucluse département. It is right next to the Côtes du Ventoux AOC, which stretches along its northern border and is separated from it by the Calavon river. The southern limit of the region is marked by the Durance River.

Red wines are made from Grenache Noir and Syrah, 60%, (of which Syrah minimum 10%), Cin-

sault maximum 20%, Mourvèdre Carignan, maximum 20% other accepted varieties are: Cunoise Noir, Gamay Noir and Pinot Noir.

Rosé: The same varieties are used as for the red, and up to 20% of the allowed varieties for white wine may be used.

White wines from Clairette, Grenache Blanc, Ugni Blanc, maximum 50%, Roussanne and Marsanne together to a maximum of 20%.

The minimum legal alcohol content for all three colors is 11%.

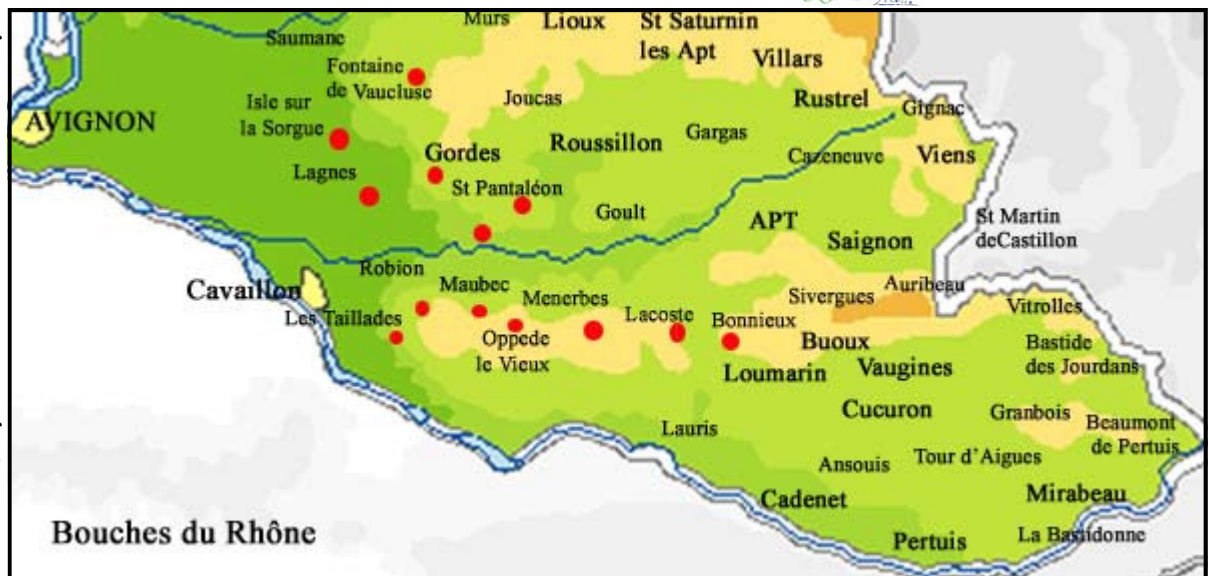
The reds are well balanced and flexible, the rosé fresh and sensitive, and the whites are fresh and well rounded. All wines are generally consumed while they are still young.

The Côtes du Luberon wines are produced by a total of 495 concerns which include 480 growers, 55 private wineries, and 14 cooperative wineries.

Rooster Fun



Picasso Rooster: How one sees foul after a glass of Castelmaure Cuvee #3!



Ecotourism in the Luberon

This month, we are sharing a couple of ideas for vacations which will allow you to communicate with nature.

Cycling in Luberon & Provence

Follow the scent of lavender fields while riding through the rolling hills of the Luberon to the splendor of Mont Ventoux. Provence has been inhabited since ancient times and is so named as it was one of the first provinces outside of Roman Italy. The area stretches from the Rhone River in the west to the Alps and Italy in the east, and the landscape is dominated by rugged mountains and sunflower and lavender fields.

Cycling along the Durance River you will pass through many picturesque market towns and quaint villages.



The Durance flows for 200 miles from the French Alps into the Rhone River, under the shadow of the Luberon and its national park. Amid the lush colors of the sunflower fields we make our way towards the majestic Mont Ventoux. Standing at almost 6,562 feet the mountain has become legendary as one of the most grueling climbs of the Tour de France and the summit offers magnificent views across the plains of

Provence. Nestled between Sault and the mountain range are the beautiful Nesque Gorges with many ancient Roman ruins to explore before heading back to the market town of Cavaillon.

<http://www.responsibletravel.com/Trip/Trip902073.htm>

Country Walks in Provence

This 8 day trip promises to be more than merely a walking trip: “[you] will of course discover the culinary delights of Provence. From the aromatic olive pastes called tapenade, to the sweet lavender honey, Provence will certainly awaken your taste buds. Most nights will be spent in the luxury of renovated farmhouses, each uniquely decorated and owned by lovers of Provence. Their menus will use fresh, local produce and regional wines, meats and fowl from the hills around Avignon. Our hikes have also been carefully crafted to maximize views and to allow a logical progression from one village to another, in order to keep the driving time to a minimum.

www.infohub.com/vacation_packages/14132.html

www.infohub.com/scripts/quiz.cgi/



Recommended Wine Pairing

Rustic Mushroom and Egg Casserole

Serves 6

2lbs mixed mushrooms (try something different instead of regular white button mushrooms) - 1 large onion - 1lb potatoes - 6 eggs - fresh parsley - oil - salt and pepper.

Finely dice the onion, brown half of it in a large pan and set aside. Peel and grossly dice the potatoes. Put the rest of the onion in another pan with oil and the potatoes and slowly fry them on lower heat. Stir regularly but try not to break the potato pieces. When the potatoes are caramelized outside and soft inside, season them and set them aside off the heat. In the first pan with the onions, add the washed mushroom and sweat them until they've ren-



dered their water. Drain any residual juices.

Add the potatoes to the mushroom pan and stir before adding the eggs. Let the eggs cook and bind everything together. Flip the casserole onto a serving dish, sprinkle with fresh parsley. Serve with toasted baguette slices and a side salad.

Pair this with any of **Michel Tardieu's** featured reds for a fabulous meal, oft enjoyed in the comfort of his own home!

Domaine de Bastide de Michel Oliver

Castelmaure Cuvee # 3

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