



PRODUCTS

Le Rosé – 100% Grenache, a very pale, vividly-coloured rosé; an open, original nose with floral and melon notes, a pleasing volume on the palate and a lively finish

Les Garrigues white – A blend of Grenache Blanc, Viognier and Roussanne; an aromatic complexity typical of this sandstone terroir, a delightful freshness and tension and considerable volume on the palate

Cuvée Domaine – 100% Carignan produced by carbonic maceration!

Les Garrigues red – 100% Syrah; The winery's more northerly terroir, where the sandstone hillsides offer an aromatic complexity and a real freshness that enhance the Syrah's spicy notes

Massay – A blend of Grenache and Syrah; This terroir is in the southern part of the Rhone Valley; a powerful character wine with dazzling ripe fruit aromas

Les Galets – Well-balanced grapes and vinification in "demi muids" that maximises the potential of this great rounded pebble terroir and adds to the aromatic complexity. An elegant, powerful wine.

This gives you a glimpse of the classics in our range – you'll find them and other new and exclusive products in our tasting and sales room.

DOMAINE TARDIEU FERRAND

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Tasting and sales room open all year round
Open on Sundays

For opening hours, see our website and
Facebook page or call us direct



ENGLISH -  

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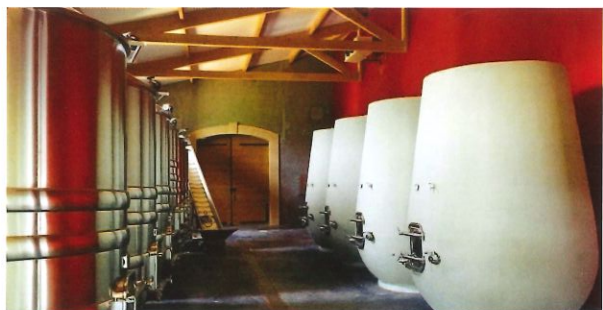
F Our logo, our company signature and the two letters that summarise our story: “An F merged into a T or a T merged into an F” to represent the coming-together of two people and a triangle that connects our two estates to the central point, our winery: The project of a lifetime!

Domaine Tardieu Ferrand is the result of a meeting between two people, but also between two wine estates, one near Uzès, in the foothills of the Cevennes, and the other in the southernmost part of the Rhone Valley.

We both trained as oenologists and, driven by the same passion, we made our first wines for the 2015 vintage. We aim to produce quality wines, so production is limited to ensure that we give them all the attention they need.

We’ve just finished building our own winery half-way between our two estates! After a long search, it became clear that we needed a central point, so we chose Argilliers, a small village near the Pont du Gard.

Let’s take a trip to the heart of our production, in our tasting and sales room, with its direct view of the winery and the barrels !



You can’t talk about wine without mentioning “terroir” !

It’s a strange concept that combines the 4 elements that make a wine: the soil, the vines, the climate and us: the winemakers !

The two estates are 30 kilometres apart and offer us considerable diversity. Set between hillsides and “garrigues”, the more northerly estate has sandstone soils and a wetter, cooler climate and is less exposed to the mistral, whereas the vineyards to the south have rounded pebble soils and a hot, dry climate accompanied by the mistral.

To get the best out of our terroirs and obtain high-quality grapes, we take particular care with our vineyard work, using sustainable growing techniques, extensive bud removal and leaf thinning, soil preparation, hand-harvesting and careful monitoring.



All our wines are vinified with the greatest care and precision.

The grapes undergo a long maceration with daily punching of the cap. Vinification and maturing are defined according to the profile of the wines.

Most of the wines in our range are matured for 12 months in oak barrels or “demi muids”(larger barrels). The vinification equipment is adapted to small volumes, which allows us to preserve the typicity of each parcel right up to blending.

Although our terroirs mean that we can claim different AOP certifications, we’ve decided to vinify our entire range under the IGP Côteaux du Pont du Gard banner.

We want to enjoy maximum freedom for our vinifications and produce high-quality varietal wines, original wines, etc.

