# Maison TARDIEU - LAURENT

# FAMILLE TARDIEU



# Maison Tardieu Laurent - Hermitage

AOC Hermitage, Vallée du Rhône, France

Huge. Striking length on the palate and concentration in this Wine. Part of the cuvée is "Organic". A most complete Wine...As all authentic Hermitage Wines, it is to be forgotten in one's Cellar for a good 15 years...

### THE VINTAGE

2015 - Vintages in « 5 », vintages which bring good luck. Often...

Spell of the years in « 5 » ? The fact is that, in recent decades, Vintages ending in « 5 » - 1985, 1995, 2005, and 2015 - , carry success stories, in Vallée du Rhône, but also, more generally, in the whole of the Vineyards of France. It must be said that 2015 put the odds on its side, with almost optimal climatic conditions for each and every season of the year! Thus, winter is rainy, allowing vines to benefit from good water reserves. Spring awakening is somewhat late - 3 weeks delay, compared to 2014, yet, the weather gradually settles, and flowering takes place in excellent conditions: the output of grapes is quite simply outstanding. The summer period arrives then quickly, with extremely hot months of June, July and August. Nevertheless, one cannot speak of heat wave, as the nights remain cool. Consequently, thermal amplitudes are absolutely phenomenal. No pressure from pests and diseases, the vineyard and the winemaker breathe freely. Everything is looking fine before the start of the harvest...

Ripe, but not too much. Summer and the month of September are punctuated by rains, avoiding the suffering of the vines, a key element during the summer period. The grapes mature slowly. Unfortunately, the rain that falls around September 20th is the "too much" rain... Pity, we were right next to a huge Vintage... But, well, no worry, the Style of the Vintage remains more than charming, with full, juicy, and silkiest Wines !

#### TERROIR

Rouméas, Pierrelles, les Diognères.

#### TYPE OF SOIL

Clayey granitic.

#### AGEING

12 months in new and one vintage barrels. Allier et Tronçais. Then 12 months in foudre.

## WINEMAKING

30% non distemmed.

#### VARIETALS Serine, Syrah

13,5% % VOL. Bottling: Without fining and filtration

SERVING

16°C Decant 1 hour before service.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

TECHNICAL DATA Age of vines: 60 years. years old



#### **REVIEWS AND AWARDS**

Jancis Pooiso\_ JancisRobinson.com

## 18/20

"Blackish crimson out to the rim. Heady and particularly dense on the nose. Very bright fruit – massive intensity and energy. Well-managed tannins. Very serious stuff. Interesting that it is the Côte Rôtie and not this wine that has sold out chez Corney & Barrow. Massive tannic charge and at present a very dry finish. Some already perceptible richness underneath though – not just structure. A crème brûlée note, in fact."

Jancis Robinson, 14/10/2016



## 92-94/100

"The 2015 Hermitage is another beautiful wine that sports a deep, opaque purple color as well as an undeniable backward feel in its cassis, liquid rock, fresh violet and smoked earth bouquet. It lacks the sheer decadence and expansive character of the Côte Rôtie, but has phenomenal purity, beautiful concentration, ripe tannin and a blockbuster finish. It gains depth and richness with time in the glass, and is going to need 4-5 years of cellaring to be drinkable, but will have three decades of overall longevity."

Jeb Dunnuck, Wine Advocate, 30/12/2016

#### bettane + desseauve

17,5/20

"Un soyeux et un velouté sans égal et des tannins d'une très grande finesse donnent à cet Hermitage une rare noblesse."

Guide Bettane et Desseauve des vins de France, 31/08/2017

# Wine Spectator 94/100

"This cuts a broad swath, with rich waves of cassis, warm cherry preserves and fig paste rolling through, backed by warm ganache and roasted apple wood notes." James Molesworth, Wine Spectator, 20/12/2017

# Decanter 92/100

"In company of big, austere beasts, this stands out for the integrity of its fruit character, the finely balanced tanins, firm acidity and the length on the palate. A little gentle lift goes a long way." Decanter, 01/02/2018

