

MAISON TARDIEU - LAURENT

FAMILLE TARDIEU



Maison Tardieu Laurent- Crozes Hermitage - Coteaux

AOC Crozes-Hermitage (Vallée du Rhône), Maison Tardieu Laurent- Crozes Hermitage - Coteaux, Red 2017

A magnificent Vintage for "the Grand Première" of this new Cuvée. Fruity, easy, this Wine yet retains the soul and authenticity of northern Wines. Wine of immediate pleasure !

THE VINTAGE

If we look at the half empty glass - or tank -, frustration, and even sadness, will overwhelm us : historically small yields in France. The lowest of the post-war years. Cellars are empty. Clearly, one has to state that climate hazards, methodically, worked against us this year, in a succession of definitely adverse events : an abnormally cool spring caused frost, then grape shatter, on all of Rhone cépages, and, more particularly, Grenache. This cruel Spring followed up on a dauntingly dry summer... In the end, the yields in juice are tragically affected. The Wine grower's job becomes tightrope walker's job... without a net. These realities being called to mind, if we now look at the half full glass - and it is our nature to be optimistic -, the words which will come to me are relief, and even... enthusiasm ! These very challenging conditions indeed gave birth to first juices of so brilliant a Quality as they do better than just console us : they succeed in enticing, the Vignerons and us... ! The vines had naturally little load : they reacted magnificently to the extreme conditions of the year. The plant was able to bring its fruit to maturity, without big constraint, in an optimal way. The Wines promise to be splendidly well-balanced !

TERROIR

Coteaux de Mercuriol

MATURING

10 months in new and one old barrels. Then 6 months in foudre - Tronçais and Allier

VINIFICATION

100% destemmed

VARIETALS

Syrah 100%

SPECIFICATIONS

Alcohol content: 13,5 % vol.

Mise en bouteille: No fining, no filtration

SPECIFICATIONS

Age of vines: from 30 to 40 ans

