

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent- Crozes Hermitage

AOC Crozes-Hermitage, Vallée du Rhône, France

Fruity, easy, this Wine yet retains the soul and authenticity of northern Wines.
Wine of immediate pleasure !

THE VINTAGE

Strange and paradoxical... This vintage has reserved us quite a few surprises, and still raises questions. Although described as « Great » by some Vignerons, its strong heterogeneity, depending on the sectors, imposes us to be attentive, measured, though hopeful.

2018 : the vegetative cycle is early. Spring sees generous rains and heat strokes alternate. According to "Elders", from memory one has to get back to the 60' to observe such pressure of diseases in the vineyard. And, unfortunately for some Domaines, the processing windows would, in the main, only open at the week-ends... The vintage therefore promises to be technically complicated, demanding meticulous, tedious, even relentless work, in the vineyards. Damage and losses vary... but yields on Grenache are historically low... Providentially, once again, we could count on Mother Nature's final "nudge" ! Without hesitation we can assert that the quality of the remaining grapes, the quality of their juice, is mainly due to a brilliant month of September.

Indeed, the weather conditions during the harvest were almost perfect. Cool but sunny weather, with well-marked, valued, thermal amplitudes... The Vigneron was able to choose in all serenity the ideal moment to harvest, plot of land by plot of land, without having to operate any constrained arbitration...

TERROIR

Coteaux de Mercurol, Les Châssis.

AGEING

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

VINIFICATION

100% destemmed

VARIETAL

Syrah 100%

13,5 % VOL.

Bottling: No fining, no filtration

TECHNICAL DATA

Age of vines: from 30 to 40 ans years old

REVIEWS AND AWARDS

Wine Spectator

93/100

"Offers up a nice display of ripe cassis and cherry compote flavors, backed by bright anise, floral and apple wood notes. A buried iron streak on the finish keeps it honest."

Wine Spectator, 30/06/2021

