

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Hermitage

AOC Hermitage, Vallée du Rhône, France

More classical and more mineral than 2003, while not so dense. This Wine shines thanks to its fruit and to a perfect balance which will delight the Great Hermitage lovers.

THE VINTAGE

Autumn 2003, very rainy, has allowed a good reinstatement of the water reserves in the soils. The Autumn rains have fallen softly and regularly, thus helping to restore the water tables steadily. Winter, cold and dry, has lasted longer, and the opening of the buds has taken place about one week later than for the three previous Vintages. The vegetative cycle has carried on gently in the course of Spring 2004, under a fairly mild climate, with rare rainfalls - even rarer after April the Mistral maintaining a quasi perfect healthy state till the crop. A hot and dry weather will prevail till August 15th, ideal for the growth of few bunches with small berries. The water reserves being close to shortage, many a Vigneron has feared that the crop would never reach its Phenolic ripeness. The storm at mid August has been the Saviour. It restored the Vignerons confidence : the water tables being back to correct levels, the ripening would be achieved in ideal conditions.

The huge differences between day and night temperatures have helped the synthesis of the anthocyanes responsible for the colour, and have been a factor of an equilibrium sugar/acidity that is obviously positive for the global balance of the Wines. The Vignerons have been able to wait till each of their Vines had reached an optimal ripeness an opportunity that is not so frequent : tasting the berries would then show expressive aromas and silky tannins, both revealing a Great Vintage... The harvest could begin ! The vinifications have developed nicely. Thanks to berries that were perfectly healthy, the colour and the substance have been obtained by gentle ways, with minimal interventions on the Wine. The alcoholic fermentations have ended without problem, apart from these few Cuvées that have lingered a little because they are so high in natural alcohol. For the most part, the malo-lactic fermentations have occurred in our own casks, which has helped the Wines retaining the deep colours they had from birth. Quite obviously, 2004 is an outstanding Vintage. It is bound to become a Classic, with Wines which will keep very long indeed, Wines which will also give an immense Pleasure from their young age... Wines ever produced by "Tardieu-Laurent".

TERROIR

Beaumes, Diognières, les Greffieux.

AGEING

New barrels. Tronçais.

VARIETALS

Petite syrah, Syrah

TECHNICAL DATA

Age of vines: 50 years. years old

13,5% % VOL.

Bottling: Manually, without filtration.



REVIEWS AND AWARDS



88-89/100

"High acid and a rather narrow framework are characteristic of the 2004 Hermitage. The wine has a deep ruby/purple color, a sweet nose of red fruits, mint, and wet stones. The zesty acidity compresses the palate, which is medium-bodied, nicely concentrated, but finishes sharply. Hopefully this will soften and expand as the wine ages both in cask and subsequently in bottle."

Robert Parker, Wine Advocate, 01/02/2006

