

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Hermitage

AOC Hermitage, Vallée du Rhône, France

*Model of precision and complexity, which will delight the Fans of this Cuvée. Silky, ideally softened tannins. The length in the aftertaste is impressive. A must-have in the cellars of Wine lovers !*

### THE VINTAGE

In the spring, contrasting, predominantly humid weather conditions, and ensuing cryptogamic pressures, rekindle still fresh memories, feeding the concerns of conscious Vignerons. The threatening shadow of 2018 hangs over the heads... A fear exacerbated by the prospect of a bountiful harvest, an aggravating factor in this circumstance... In hindsight, these rather substantial spring rains will prove to be beneficial, contributing to the replenishment of water reserves.

Indeed, a terribly dry summer period will follow this rather wet start of the year. Dry once again. Once more. Bitter observation : 2020 is the third year in a row to suffer so badly from harsh drought... Fortunately, the nights are cool. As a result, the few "mean" rains granted by Mother Nature become "life-saving" blessings. The vines survive, adapt... And this is relevant to epigenetics, according to the learned term used by one of our Confreres...

However, as the harvest approaches, while "technological maturity" soars, the actual phenolic maturity remains at a standstill... This phenomenon chiefly affects early sectors, young vines, and substantially loaded vines : at the dawn of the harvest, Vignerons are thus facing a "Cornelian dilemma"...

Uncommon occurrence, the wisest of the Vignerons, they who take the risk of awaiting the famous "equinoctial rains", will not necessarily benefit from their fortitude. One could therefore state that, in 2020, Virtue was not rewarded. One exception to confirm the Rule... Yet, hard, extremely hard finding for a year that proves to be exceptional in its own special way... Only the Very Old Vines, meticulously worked, meet the expectations of the most demanding Vignerons. At the cost of low to extremely low yields... Nevertheless, by the grace of their deep roots, once again, the Very Old Vines recall that they are the key to success, in an odd Vintage too !

### TERROIR

Début du Méral, Pierrelles, Diognières, la Croix

### TYPE OF SOIL

Clayey granitic.

### AGEING

12 months in new and one old barrels. Then 12 months in foudre. Allier-Tronçais-Jupille

### WINEMAKING

1/3 non destemmed.

### VARIETALS

Serine, Syrah 100%, Serine

### TECHNICAL DATA

Age of vines: 60 years. years old

### 14% % VOL.

Bottling: Without fining and filtration



## SERVING

16°C

Decant 1 hour before service.

## TASTING

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## REVIEWS AND AWARDS

**Decanter**

96/100

"Good sense of weight, volume and depth here. The acidity is marked and nicely integrated, as is the alcohol and the oak for that matter - a harmonious, though certainly a sizeable and mighty wine. Concentrated, intense and long, with a good sense of firmness and intensity, the tannins are plentiful but all saturated in fruit. This will be good in time, but wait."

**Decanter, 01/10/2021**

**JEB DUNNUCK**

92/100

"Ripe black and blue fruits, bacon fat, violets, and some gamey notes (I'd almost guess Saint Joseph by the aromatics) emerge from the 2020 Crozes Hermitage Vieilles Vignes, a medium to full-bodied Syrah that shows plenty of classic Crozes opulence and richness on the palate. This sexy, seamless, incredibly satisfying 2020 will keep for at least a decade."

**Jeb Dunnuck, 22/05/2023**

