

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Saint Joseph - Vieilles Vignes

AOC Saint-Joseph, Vallée du Rhône, France

This ripe Wine is the result of very slow macerations and fermentations. Keeping Wine...

THE VINTAGE

In 2007, the challenging, pretty wet, conditions leading up to the end of Spring, resulted in disease pressure in the vineyards. Combined with the potentially higher yields of the year, this reminded the observant Vignerons of testing vintages of the past. Providentially, Summer was remarkably dry. A formidable sunshine and a sustained wind - although less force than in the preceding years - thus cleansed the Vineyards of any disease.

Even better : in these ideal conditions, the harvest began 120 days after flowering. It is exceptional that there is so long a period of time between flowering and harvesting - normally 100 days.

The harvest was drawn out. The conscientious Vignerons harvested "à la carte", parcel by parcel, taking into account a complex heterogeneity, linked to the various maturing pace of each cépage, and to the greater or lesser precocity of each Terroir.

An impeccable sanitary state, and fresh nights, allowed the collection of perfect grapes, ideally healthy. And, cool temperatures made it possible to start slow vinifications under optimal conditions.

A subtle balance between fruit, crispness, and presence of the tannins. The extraction of colour in the cuves never was this easy. The aromatic profiles are complex, powerful, without a hint of over ripeness. The tannins appear to be fine, round, and mellow.

Less imposing than in 2005, but amply sufficient, these tannins let anticipate a keeping Vintage. Yet, the most striking feature of 2007 is the purity of perfect fruit - the volatile acidities are the lowest ever recorded - a promise of a radiant expression of the Vins Rouges, and even more so, of the Vins Blancs.

The involvement and the know-how of the real Vignerons. In 2007, a number of Vignerons of the Vallée du Rhône, the best ones, redoubled efforts, so that their grapes reached a Quality close to perfection. Indeed, the work of the man can be decisive... unless the Vintage is "obvious" from the start, a case which is not so frequent ! The battle of authenticity, and of excellence, is to be attained in the Vineyards. Starting with the soils.

More than ever, being a Vigneron, is being able to "listen to" Nature. This way only, the challenge of adapting the Vineyards to the climatic changes will be won...

TERROIR

Saint Pierre de Bœuf, Chavanay, Chanson.

AGEING

New oak casks - Allier and Tronçais.



VARIETALS

Serine, Syrah

TECHNICAL DATA

Age of vines: 50 years and over. years old

13% % VOL.

Bottling: Without filtration.

TASTING

Mineral, with ?ne hints of black fruit and catechu.

REVIEWS AND AWARDS



91/100

"T-L's 2007s from the Northern Rhône came out well, including this example from Saint-Joseph. Intense espresso, cracked pepper and black olive notes scream of cool-climate Syrah, while the feel in the mouth is supple, ending on a silky note."

Joe Czerwinsky, *Wine Enthusiast*, 01/10/2011



91/100

"This has a strong core of black currant and mulled raspberry fruit layered with vibrant minerality, piercing violet and lavender notes, and a long, sanguine finish. There's excellent focus and drive."

James Molesworth, *Wine Spectator*, 28/02/2010

90/100

"This has an arrestingly delicious scent, the juicy purple fruit completely suffused with bacon fat and floral aromas. It's scarily drinkable too, juicy yet firm, enticing in its spice and lily aromas yet not all overbearing. For a simple steak."

Wine & Spirit, 01/02/2010

92/100

"Vivid purple. Sexy, intensely perfumed aromas of black raspberry, incense, violet oil, minerals and cured meat, plus a strong mineral quality. Very fresh, palate-staining red and dark berry flavors gain weight and power with air, picking up notes of black pepper and candied flowers. The finish repeats the floral and mineral notes and clings with impressive tenacity."

Josh Reynolds, *Stephen Tanzers International Wine Cellar*, 01/02/2010

