

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Cornas

AOC Cornas, Vallée du Rhône, France

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

Les Savaux, Les Chaillots, Patou at the base of the slopes

AGEING

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

WINEMAKING

1/2 not destemmed

VARIETAL

Syrah, Serine 100%

TECHNICAL DATA

Age of vines: 60 to 100 years old

13,5 % VOL.

Bottling: No fining, no filtration

REVIEWS AND AWARDS



94/100

"Le cornas est un bébé avec une
mâche de qualité qu'il faut laisser tranquille pour
le moment."

La Revue du Vin de France, 01/09/2022



JEB DUNNUCK 93/100

"Black and blue fruits, pepper, iron, and violets, as well as a distinct sense of minerality, emerge from the 2020 Cornas, a medium to full-bodied, richly textured, concentrated Cornas. I love its purity of fruit, and it has enough density and concentration to evolve for 15-20 years in cold cellars."

Jeb Dunnuck, 22/05/2023

