

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Saint Joseph - Coteaux

AOC Saint-Joseph, Vallée du Rhône, France

*First steps too for this Cuvée ! From beautiful Terroirs in the Northern part of the Appellation only, so as to favor fruit and aromatic purity. A ?attering and ambitious Wine ! I adore.*

### THE VINTAGE

If we look at the half empty glass - or tank -, frustration, and even sadness, will overwhelm us : historically small yields in France. The lowest of the post-war years. Cellars are empty. Clearly, one has to state that climate hazards, methodically, worked against us this year, in a succession of definitely adverse events : an abnormally cool spring caused frost, then grape shatter, on all of Rhone cépages, and, more particularly, Grenache. This cruel Spring followed up on a dauntingly dry summer... In the end, the yields in juice are tragically affected. The Wine grower's job becomes tightrope walker's job... without a net. These realities being called to mind, if we now look at the half full glass - and it is our nature to be optimistic -, the words which will come to me are relief, and even... enthusiasm ! These very challenging conditions indeed gave birth to first juices of so brilliant a Quality as they do better than just console us : they succeed in enticing, the Vignerons and us... !

The vines had naturally little load : they reacted magnificently to the extreme conditions of the year. The plant was able to bring its fruit to maturity, without big constraint, in an optimal way. The Wines promise to be splendidly well-balanced !

### TERROIR

Malleval, Coteaux Vitrine sur Saint-Pierre-de-Bœuf, Chavanay, Mourre sur Serrières

### AGEING

10 months in new and two barrels.

Then 6 months in foudre - Tronçais and Allier

### WINEMAKING

1/3 not destemmed

### VARIETAL

Serine, syrah 100%

### 13 % VOL.

Bottling: No fining, no filtration

### TECHNICAL DATA

Age of vines: more than 40 years years old

