## 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

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!

Year climatically unbalanced, but Cuvées showing balance... the Bourgogne way! This, by the grace of Old Grenache, which brought to the highest level the singular personality of the real Rhone Wine. Wines are scented, refined...

#### **TERROIR**

Début du Méal, Pierrelles, Diognières

#### **TYPE OF SOIL**

Clayey granitic.

#### **AGEING**

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

#### **VARIETALS**

Serine, Syrah 100%, Serine

## **TECHNICAL DATA**

Age of vines: 60 years. years old

## 13,5% % VOL.

Bottling: Without fining and filtration

#### **SERVING**

16°C

Decant 1 hour before service.

#### **TASTING**

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#### **REVIEWS AND AWARDS**



18/20

"Mid purplish crimson. Intense, very youthful and rather tarry nose - quite different from the other 2017 northern Rhône reds from this producer. Explosive and dramatic on the nose. Some juice in the middle seeping out from between rocks aplenty. Chunky and solid on the palate with a massive potential for ageing. Exciting array of spice and mineral notes on the palate. Very serious stuff. Probably made in tiny quantities but worth seeking out." Jancis Robinson, 22/10/2018



93-94/100

"Inky ruby. Expressive cherry, blueberry and violet aromas are complemented by hints of exotic spices and smoky minerals. Succulent and broad on the palate, offering deeply concentrated, spice-laced black/blue fruit flavors and a violet pastille quality that builds on the back half. Broad and densely packed, yet lively as well, finishing with sharp delineation, youthful, firm tannins and strong, floral-driven persistence." Josh Raynolds, Vinous, 01/08/2019



17/20

La Revue du Vin de France, 31/08/2019



17/20

Guide Bettane et Desseauve des vins de France, 31/08/2019



88-90/100

"The 2017 Hermitage was perhaps the least impressive of the various Tardieu-Laurent bottlings I tried this year, no doubt a reflection of the diffculties in sourcing grapes from this highly sought-after appellation. From the la Pierrelle lieu-dit, it marries cedary oak and baking spices with pretty blueberry shadings in a medium to full-bodied effort that's easygoing and very drinkable, but it lacks the gravitas expected from the appellation."

Joe Czerwinski, Wine Advocate, 19/12/2019

