

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Hermitage

AOC Hermitage, Vallée du Rhône, France

Elegant texture with no over-extraction. The deep colour, almost opaque, underlines the concentration of the 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

Rouméas, Muret, Beaumes, Varognes.

AGEING

New barrels. Tronçais and Allier.

VARIETALS

Syrah, Serine

13% % VOL.

Bottling: Without filtration.

TASTING

And yet, the Wine also displays a lot of smoothness, smoothness which is, along with purity, 1/2 a characteristic of 2007...



REVIEWS AND AWARDS



90/100

"Like many of the '07 Hermitages, this isn't a huge wine, but instead shows a nice sense of proportion, marrying hickory smoke with touches of cracked peppercorns, cedar and roasted beef."

Joe Czerwinsky, *Wine Enthusiast*, 01/11/2011

92/100

"Glass-staining purple. Seductive aromas of black raspberry, cherry-cola, minerals, violet and exotic smoky peat. Showing a riper side and more depth than it did from barrel, with palate-coating red and dark berry compote flavors and hints of candied flowers and licorice. Very rich but surprisingly lithe, with excellent finishing breadth and sweet"

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



93/100

"Very bright and fresh, with delicious plum, blueberry and crushed cherry fruit flavors mingling with spice cake, black tea and incense notes. The finish is long and supple."

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

