

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Cornas - Coteaux

AOC Cornas, Vallée du Rhône, France

### THE VINTAGE

The vines are asleep and restore their potential.

The temperatures are mild, and the rains heavy : almost twice as much as the average quantity of water.

Rather warm and sunny, March initiates the vegetative cycle of the vine, which seems to portend an early vintage. But, then, the coolness of April slows the pace down. The vines flower without a hitch.

Quick - it lasted between 8 and 10 days. No coulure, but on some Grenache aged over 40 years. The prospect of a beautiful crop !

Very warm, July and August have contributed to a good maturing of the berries. Two big thunderstorms have helped the berries not to suffer from dryness. In August, the heat wave has had a dramatic impact on the evolution of the sugar in the berries. Still, the maturity of the skin had not been reached. As this maturité pelliculaire is essential in terms of colour, aromas, tannins, it was more than urgent... to wait !

Not one drop of water since July 15th ! And most windy conditions : for 11 days the speed of the wind was over 50 km/h ! It had not been the case for thirty years.

In the northern Rhône, the cool temperatures of September have slowed down the maturing of the berries. The Phenolic maturity has come slowly but surely. It was essential to wait. The experience and wisdom of the Vigneron have been two key points !

### TERROIR

Les Chaillots.

### AGEING

New barrels from Allier.

### VARIETAL

Syrah 100%

### 13% % VOL.

Bottling: Manually, without filtration.

### TECHNICAL DATA

Age of vines: 20 to 40 years and over. years old

### TASTING

Superb fruit - blackcurrant, mulberry. The tannins are quite present, round, and pleasant. Superb mineral finish : the Terroir is showing. Even greater than 2000.

### REVIEWS AND AWARDS



89-91/100

"The Cornas cuvees are the most concentrated, interesting offerings I tasted from Michel Tardieu's 2001 northern Rhone portfolio. The dense, medium to full-bodied 2001 Cornas Coteaux offers an inky/purple color as well as a gorgeous perfume of liquid minerals, creme de cassis, coffee, and licorice. High tannin is balanced by equally high levels of fruit and glycerin. This huge yet surprisingly refined Cornas should hit its peak in 3-4 years, and last for 15+."

Robert Parker, Wine Advocate, 01/02/2004

