

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Côte Rôtie

AOC Côte Rôtie, Vallée du Rhône, France

We have bought less 2001 Wine than 2000 : two sources of supplies have been discarded. A lot of finesse and character. Most typical - graphite aromatic suggestion.

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

Landonne, Côte Brune, Vaillière, Champin, and others.

AGEING

New barrel. Allier.

VARIETALS

Serine, Syrah

13% % VOL.

Bottling: Manually, without filtration.

TECHNICAL DATA

Age of vines: 25 to 60 years and over. years old

TASTING

Delicate, with a superb structure. Smooth and long on the palate. If the Cornas were to be "mannish", then the Côte-Rôtie would be "feminine" !



REVIEWS AND AWARDS



86-88/100

"One of the least impressive Cote Roties Michel Tardieu has produced is the 2001. Refined, elegant, medium-bodied, and restrained, it lacks volume, density, and length. A dark ruby color is followed by tell-tale aromas of bacon fat, flowers, raspberries, and other black fruits. What's there is pleasant, but the wine is excessively delicate, with an abrupt finish. Drink this 2001 during its first 5-7 years of life."

Robert Parker, Wine Advocate, 01/02/2004

