

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Cornas - Vieilles Vignes

AOC Cornas, Vallée du Rhône, France

Enormous density and structure in this well balanced Wine. The tannins will have to “melt” in the course of the élevage. A Wine with a strong potential.

### THE VINTAGE

The period of vegetative rest 2004 - 2005 was marked by an extreme drought, which let forecast serious problems for the Summer period : for over one century, never had been recorded so low levels of rain from January to March... April, on the other hand, benefited from abundant rains which fortunately compensated - partly - this water deficit. With the end of spring, the water tables, although very low, had returned to less alarming levels. Summer, hot but without excessive temperatures, facilitated a regular and healthy maturing of the grapes. It already let foresee a remarkable Vintage, with concentrations in tannins and in anthocyanes - colour - seldom reached, in particular on Grenache. Another remarkable point, the absence of heat wave allowed pre-serving a maximum of flavours and of freshness. However, a most generous Mistral, and therefore a very dry weather, again raised the question of water supplies, which generated concern amongst the vine growers. Fortunately, rains at the end of August, in the northern part of the Vallée du Rhône, at the beginning of September, in the southern part of the Vallée du Rhône, supported the end of the maturing process. The low grape load, and the perfect healthy state hitherto, helped, in the best Terroirs, to preserve the grapes from any deterioration. The vinifications could thus begin from a remarkable harvest, quickly releasing colours, tannins, flavours...

Deepest colour, silky tannins. A lot of Style and typicité. Very Great Vintage.

### TERROIR

Les Eygas and Geynale.

### AGEING

New barrels. Tronçais.

### VARIETALS

Serine, Syrah

### TECHNICAL DATA

Age of vines: 50 to 80 years. years old

### 13% % VOL.

Bottling: No fining. No filtration.

### TASTING

Enormous density and structure in this well balanced Wine. The tannins will have to “melt” in the course of the élevage. A Wine with a strong potential.

### REVIEWS AND AWARDS

#### Wine Spectator

95/100

"Polished and lush, this is frankly modern, with alluring mocha, fig cake, linzer torte and loganberry notes, but it's also firmly grounded in its terroir, with a racy iron- and chalk-edged finish that delivers grip and definition. Best from 2008 through 2020."

James Molesworth, *Wine Spectator*, 31/03/2008

