

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Côte Rôtie

AOC Côte Rôtie, Vallée du Rhône, France

Magnificent focus, superb richness. Very mineral. Long and pure finish. A great Classic Côte-Rôtie.

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

Landonne, Moulin, Vaillière, Chavaroché.

AGEING

New barrel. Tronçais.

VARIETALS

Sérine, Syrah

TECHNICAL DATA

Age of vines: Over 50 years. years old

13% % VOL.

Bottling: Manually, without filtration.

TASTING

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REVIEWS AND AWARDS

Wine Spectator

95/100

"A gorgeous nose of warm whole-wheat bread, freshly ground espresso and molten chocolate leads to a dense palate of currant, plum sauce, black licorice and chocolate notes, all pushed by a dense, loamy, but well-defined finish where an iron note lurks. This will need some time. Best from 2010 through 2020."

James Molesworth, Wine Spectator, 31/03/2008

