

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Hermitage

AOC l'Hermitage, Vallée du Rhône, France

A tad of restraint, that its concentration, its wealth of sap, in short, its class substantiate... All of the great wines from Hermitage will teach you the pleasure of awaiting them!

THE VINTAGE

Indeed, all along the year, 2012 did not spare the Vignerons : even the savviest got confused, almost losing their points of references, while dealing with its tricks ! Heterogeneity in the vineyard would bear, right from the start, the mark of damage caused by winter frost. Sadly enough, very old Grenache and Syrah vines did not survive this frost. Loss of a precious heritage, impact on the yields of the upcoming harvest, Vignerons were already under pressure...

Conversely, the months of July and August were extremely hot, speeding up the maturing process, as a first step, but worsening water stress, in a second. Rarest reaction, the Vignerons came to bless the rains that fell beginning of September, as they profitably revived the phenolic ripening of the grapes. In the end, deciding the right moment to pick up grapes caused the serious Vignerons a real headache ! To the extent that the harvesting of the different cépages, in the different parcelles, followed a more than widely unusual order...

And now, for one more uncommon observation : opting for a later harvest was not necessarily the winning choice, in 2012 : the exception that proves the rule !

Now, at this stage, as the Wines are nearing the end of the fermenting process, they already impose their real potential : they are very, very, good... Thus, they lead us to admit that, from contrasts, Harmony can arise...

TERROIR

Pierrelles, Beaumes, Murets, Maison Blanche.

AGEING

20 months in new and one year old barrels. Tronçais et Allier.

VARIETALS

Marsanne 80%, Roussanne 20%

13% % VOL.

Bottling: Without fining and light filtration.

TECHNICAL DATA

Age of vines: Marsanne: over 50 years,
Roussanne: over 40 years. years old

SERVING

14°C

Decant 2 hours before tasting.



REVIEWS AND AWARDS

"While the trend among most high-profile producers of premium wines in recent decades has been to secure their own vineyards, rather than buy their grapes—to better control factors affecting quality during the growing season—the intricate art of the négociant should not go unappreciated. These resourceful and inventive entrepreneurs roam the regions in which they operate, identifying the best vineyards—properties that, in many cases, belong to small growers who lack the means to produce and sell their own wines—and negotiating contracts to purchase fruit. Michel Tardieu is one of the most gifted négociants in France's Rhône region, particularly in Châteauneuf-du-Pape—famous for its reds—where he has demonstrated his talent for discovering old vines. Yet he also has a way with white wine. His Tardieu-Laurent 2012 Hermitage Blanc exhibits a decadently rich, oleaginous texture laced with flavors of honeydew melon, apple, toasted almond, nutmeg, and beeswax."

Brett Anderson, Robb Report, 15/07/2015



95/100

"Golden color; lush mineral nose; silky and rich with lovely vanilla and creamy style; elegant and delicate with amazing depth and subtle fruit; long and seamless with exquisite finesse. 80% Marsanne, 20% Roussanne."

Anthony Dias Blue, The Tasting Panel, 18/02/2015



95/100

"Gorgeous creamed pineapple, yellow apple and Cavaillon melon flavors glide along, with sweetened butter and honeysuckle accents underscoring the finish. A hedonist's delight, with beautiful mouthfeel and a beguiling display of fruit."

James Molesworth, Wine Spectator, 18/02/2015



93/100

"Bright yellow. Intensely perfumed aromas of dried pear, tangerine, candied fig and white flowers, with a hint of iodine coming up slowly. Smooth, sappy and expansive on the palate, offering intense, mineral-laced orchard and pit fruit flavors and a touch of smokiness. Finishes very long and velvety, with outstanding clarity and building spiciness."

Josh Reynolds, Vinous, 01/02/2015

92/100

"Vivid yellow-gold. Exotic aromas of orange marmalade, nectarine, chamomile and smoky minerals. Restrained and stony on entry, then deeper and more expansive with air, offering powerful orchard and pit fruit flavors underscored by dusty minerality. Dry, focused and chewy on the gripping, mineral-dominated finish."

Josh Reynolds, Stephen Tanzer International Wine Cellar, 01/03/2014



17/20

"Light nose for the moment. Some strong herbal notes but none of the drama of, say, a Chapoutier or Chave. It's all restraint for the moment. I'd guess grown on some of the lighter, less marked soils? A refreshing white Hermitage? Definitely needs time."

Jancis Robinson, 04/01/0013

