

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent- Crozes Hermitage - Vieille Vignes

AOC Crozes-Ermitage, Vallée du Rhône, France

*Misleading, this Cuvée tastes a little like a worthy Saint Joseph !
Distinguished, typically "North" - the violet. A lot of depth and density in the mouth.*

THE VINTAGE

If we look at the half empty glass - or tank -, frustration, and even sadness, will overwhelm us : historically small yields in France. The lowest of the post-war years. Cellars are empty. Clearly, one has to state that climate hazards, methodically, worked against us this year, in a succession of definitely adverse events : an abnormally cool spring caused frost, then grape shatter, on all of Rhone cépages, and, more particularly, Grenache. This cruel Spring followed up on a dauntingly dry summer... In the end, the yields in juice are tragically affected. The Wine grower's job becomes tightrope walker's job... without a net. These realities being called to mind, if we now look at the half full glass - and it is our nature to be optimistic -, the words which will come to me are relief, and even... enthusiasm ! These very challenging conditions indeed gave birth to first juices of so brilliant a Quality as they do better than just console us : they succeed in enticing, the Vignerons and us... !

The vines had naturally little load : they reacted magnificently to the extreme conditions of the year. The plant was able to bring its fruit to maturity, without big constraint, in an optimal way. The Wines promise to be splendidly well-balanced !

Year climatically unbalanced, but Cuvées showing balance... the Bourgogne way ! This, by the grace of Old Grenache, which brought to the highest level the singular personality of the real Rhone Wine. Wines are scented, refined...

TERROIR

Larnage, Battis, Gervans, Coteaux sur Mercurol.

TYPE OF SOIL

Decomposed granite.

AGEING

12 months in one year and new barrels. Allier et Tronçais. Then 6 months in foudre.

WINEMAKING

1/3 non destemmed.

VARIETAL

Syrah 100%

TECHNICAL DATA

Age of vines: 60 years. years old

13% % VOL.

Bottling: Without fining and filtration.

SERVING

16°C

Decant an hour before tasting.

TASTING

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REVIEWS AND AWARDS



16+/20

"Mid purplish crimson. Heady, voluptuous nose with a strong salty streak running through the fruit that is relatively soft. An easy-peasy introduction to northern Rhône Syrah? Almost sweet in fact. Lots of very fine tannin. Rather atypical."

Jancis Robinson, 22/10/2018



92-93/100

"Brilliant magenta. Highly perfumed aromas of ripe cherry and dark berries, candied flowers, cracked pepper and smoky minerals. Juicy and seamless in the mouth, offering bitter cherry, blackcurrant and spicecake flavors that show very good clarity and become sweeter as the wine opens up. Finishes on a sexy floral note, displaying strong tenacity, interwoven tannins and a late suggestion of olive."

Josh Reynolds, Vinous, 01/08/2019



15/20

La Revue du Vin de France, 31/08/2019



17/20

Guide Bettane et Desseauve des vins de France, 31/08/2019



92/100

"Fresh and racy in feel, with engaging black currant and raspberry coulis notes stretched over a twinge of iron. Shows light floral lift on the finish, while the fruit and minerality plays out."

James Molesworth, Wine Spectator, 30/11/2019



90-92/100

"Sourced from the areas of Gervans and Larnage, the 2017 Crozes Hermitage Vieilles Vignes is a ne e"

Joe Czerwinski, Wine Advocate, 19/12/2019

