

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Hermitage

AOC Hermitage, Vallée du Rhône, France

A Model, a Reference. Mineral, deep, with a huge aftertaste and an astounding precision of the aromas. Silky tannins, which are entirely melted within a superb body.

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

Beaumes, Diognières, Murrets, Rouméas.

AGEING

New barrels. Tronçais.

VARIETAL

Syrah

TECHNICAL DATA

Age of vines: 60 to 80 years. years old

13,5% % VOL.

Bottling: No fining. No filtration.

TASTING

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REVIEWS AND AWARDS

Wine Spectator

94/100

"Very fleshy, with lots of dark cocoa, tar, black currant, truffle and licorice notes pumping through from start to finish. There's lots of grip, but this is well-rounded and fully integrated. Has a great encore of dark fruit and loam on the finish. Best from 2009 through 2023."

James Molesworth, Wine Spectator, 31/07/2008

