

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu - Laurent - Cornas - 2023

AOC Cornas, Vallée du Rhône, France

THE VINTAGE

It took just a few days...few days to oscillate a vintage between a « Great Vintage » and a « Complex vintage ».

However, the winter, finally « classic », rocked by a fairly rigorous cold, pushed back any risk of spring frost.

The vegetative cycle was regularly watered by abundant rains. The diseases were putting pressure on the vinegrowers !

Nonetheless, the experience of the 2018, year with high mildew, still engraved in the vinegrowers' memory, made it possible for them to carefully control this pressure.

The vinegrowers serenely entered the summer season, with good water reserves and a beautiful harvest in perspective.

Moreover, rare fact, the summer granted us a few days of mild rain.

On August 15th, the rhodanien vineyards were healthy and green. The vinegrowers were rejoicing as everything was a hallmark to a "Great Vintage".

Unfortunately, as is often the case over the last few years, Mother Nature decided otherwise. For a couple of days, the French vineyards, and most particularly the Rhône's suffered a wave of extreme heat.

Leaving little chance to the grapes of the young vines and early ripening terroirs.

Only old vines, and not even all, of low yield, on protected terroirs and late ripening, found resilience in getting their berries to optimal ripeness.

The catastrophe was avoided. However, the qualities were very heterogeneous, even amongst the most experienced cellars....

Once again, our meticulous work of selection will have found all its meaning this year!

Paradoxally, the whites are very digest and balanced. On the palate, they are bright and harmonious.

The quality of the reds however, are more varied from one grape variety to the next. Against all expectations, the Syrah played its card right, with fruits without any excess. The wine issued from Old vines Grenache are racy and precise!

TERROIR

Les Savaux, Les Chaillots, Bas de Coteaux Patou

AGEING

12 months in new and one old barrels. Then 12 months in foudre.

Allier – Tronçais – Jupille

WINEMAKING

1/2 not destemmed

VARIETAL

Syrah, Serine 100%

13,5 % VOL.

Bottling: No fining, no filtration

TECHNICAL DATA

Age of vines: 60 to 100 years old



REVIEWS AND AWARDS



93/100

"Plus lacté, avec une note de caramel, le comas dévoile une matière tout en volume et sans la moindre aspérité tannique. Ce vin s'appuie sur un élevage qui s'estompera dans le temps grâce à un fruit plein et dense. Patience."

La Revue du Vin de France, 01/09/2025

JEB DUNNUCK

94+/100

"Coming from a mix of the Les Savaux, Les Chaillots, and Patou lieux-dits, the 2023 Cornas is all Serine clone and was partially destemmed before being aged 24 months in a mix of new and recent barrels as well as foudre. Juicy black and blue fruits, fig leaf, pepper, and scorched earth notes (there's almost a Hermitage-like burning ember character) all define the aromatics, and it's a ripe, big, fleshy Cornas with ample mid-palate depth, terrific purity of fruit, ripe yet firm underlying tannins, and outstanding length. It's a serious wine that offers pleasure today due to its wealth of fruit yet has the depth and structure to benefit from 4-5 years of bottle age and cruise over the following 10-15 years."

Jeb Dunnuck, 26/02/2026

