

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Cornas - Coteaux

AOC Cornas, Vallée du Rhône, France

This is the epitome of Cornas, offering characteristic notes of smoked bacon and crème de cassis.

THE VINTAGE

A Vintage saved by the months of September and October, which were exceptional. A summer-like spring and a spring-like summer and an optimal autumn... This, more or less, summarises the Vintage.

The weather conditions in spring, reminiscent of summer, suggested that it would be a relatively early harvest. But a summer, which more resembled spring in character, slowed down the maturity, above all that of Grenache. Autumn, however, enhanced everything, and, ultimately, provided fantastic conditions for the harvest.

We got so close to a really Perfect Vintage... A wonderfully fresh July smiled on the Syrah. Unfortunately, rain at the end of August and the beginning of September impacted on what hitherto had been a Vintage of extraordinary potential.

That said, however 2011 remains at a very high level, richly fruited and with good typicity, faithful to Terroirs so admired by Wine Lovers around the whole world.

TERROIR

Les Chaillots, Saint Pierre, les Savaux.

AGEING

New barrels - Tronçais et Allier.

VARIETALS

Serine, Syrah

TECHNICAL DATA

Age of vines: 60 years. years old

13,5% % VOL.

Bottling: Without fining and filtration.

TASTING

Produced from grapes which arrived at full maturity, the palate is supple, rounded, opulent and fresh.

REVIEWS AND AWARDS


JancisRobinson.com

16/20

"60-year-old Syrah. Bright crimson. Yes indeed smoked bacon notes and then ripe red fruits on a marked framework. Very sinewy and not nearly ready. A slight hole in the middle."

Jancis Robinson

