

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu - Laurent - Hermitage

AOC Hermitage, Vallée du Rhône, France

THE VINTAGE

Indisputable and obvious consequences of a climatic change?

The Rhone vineyard has experienced in the last two years, two extreme, paradoxical and diametrically opposite vintages. 2021, frosty, cool and rainy. 2022 excessively dry and sunny.

This observation leaves us perplexed and wondering about the future of the vineyards.

Our overall assessment of the first juices was more severe, but certainly more objective than those of our colleagues, describing the vintage as one of the most qualitative of the last five years.

Of course 2022, has some wonderful surprises in store for us but also its fair share of disappointments.

As a matter of fact, the "Great Valley" had to go through a lot of climatic pitfalls during the season. Due to the intense, previously unseen and unprecedented drought.

Once again, the resilience of the vine in the face of these climatic hazards, commands our respect and admiration. But up until which point?

As so often, may be too much to our liking, everything hangs by a thread..

The mid-august and September rain more or less intense, had the salvaging effect on the sectors where the point of no return, water stress and the balance had not yet been reached.

This 2022 vintage is also indeniably marked by a strong heterogeneity between the appellations but also at the heart of the same appellation. Tastings at producers are primordial for amateurs. Our meticulous work of selection will have even more meaning this year and will reveal our know-how!

The north was more spared by the pangs of the vintage.

The maturities are regularly achieved and the alcohol degrees moderated.

The palates are luscious, plump, and toned.

Wines with typicity, style which will bring happiness to the sommeliers and restaurants alike!

TERROIR

Début du Méal, Pierrelles, Diognières, la Croix

TYPE OF SOIL

Clayey granitic.

AGEING

12 months in new and one old barrels. Then 12 months in foudre. Allier-Tronçais-Jupille

WINEMAKING

100% destemmed.

VARIETAL

Sérine, Syrah 100%

TECHNICAL DATA

Age of vines: 60 years. years old

13,5% % VOL.

Bottling: Without fining and filtration

SERVING

16°C

Decant 1 hour before service.



REVIEWS AND AWARDS

JEB DUNNUCK

92/100

"The classic 2022 Hermitage from this family is outstanding, and it has the vintage's ripe, opulent style. Deep purple-hued with a ripe nose of red plums, blackberries, flowery incense, candied violets, and leather, it hits the palate with medium to full-bodied richness, a lifted, open profile, good overall balance, soft tannins, and outstanding length. I wouldn't push the envelope on the aging curve, but this pretty, elegant, perfumed Hermitage should round into form nicely with 2-3 years of bottle age and drink well over the following decade. Drink 2025-2035."

Jeb Dunnuck, 09/05/2025

JAMES SUCKLING.COM

94/100

"A muscular, structured and layered Hermitage, proposing aromas of blackberries, dark plums, roasted meat, undergrowth, dried herbs and baking spices. It's medium-bodied with fine, firm tannins. Well rounded with a precise and seductive texture. Vivid, with spice and dried-herb character combining nicely with the silky stream of fleshy berries. Lively and flavorful with a long, vibrant finish."

James Suckling, 15/10/2024

Wine Spectator

93/100

"Sleek in feel, this alluring red features cherry, plum and licorice flecked with licorice snap, cola and herbs. Firms up on the palate, with fine-grained tannins providing an upright frame and chalky mineral notes adding depth. Singed sage and alder smoke grace the well-cut finish."

Wine Spectator, 31/03/2025

