Maison

TARDIEU - LAURENT

FAMILLE TARDIEU



Maison Tardieu Laurent- Crozes Hermitage - Vieille Vignes

AOC Crozes-Ermitage, Vallée du Rhône, France

What a success in the North, and more especially in this Cru!

THE VINTAGE

2015 - Vintages in « 5 », vintages which bring good luck. Often...

Spell of the years in « 5 »? The fact is that, in recent decades, Vintages ending in « 5 » 1985, 1995, 2005, and 2015 - , carry success stories, in Vallée du Rhône, but also, more generally, in the whole of the Vineyards of France. It must be said that 2015 put the odds on its side, with almost optimal climatic conditions for each and every season of the year! Thus, winter is rainy, allowing vines to benefit from good water reserves. Spring awakening is somewhat late - 3 weeks delay, compared to 2014, yet, the weather gradually settles, and flowering takes place in excellent conditions: the output of grapes is quite simply outstanding. The summer period arrives then quickly, with extremely hot months of June, July and August. Nevertheless, one cannot speak of heat wave, as the nights remain cool. Consequently, thermal amplitudes are absolutely phenomenal. No pressure from pests and diseases, the vineyard and the winemaker breathe freely. Everything is looking fine before the start of the harvest...

Ripe, but not too much. Summer and the month of September are punctuated by rains, avoiding the suffering of the vines, a key element during the summer period. The grapes mature slowly. Unfortunately, the rain that falls around September 20th is the "too much" rain... Pity, we were right next to a huge Vintage... But, well, no worry, the Style of the Vintage remains more than charming, with full, juicy, and silkiest Wines!

TERROIR

Larnage, Battis, Gervans, les Chassis, 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

The fruit is explosive on the nose, the mouth is juicy, creamy, and dense... An actual treat!

REVIEWS AND AWARDS



90-92/100

"The 2015 Crozes Hermitage Vieilles Vignes is another inky-colored red that gives up plump, forward notes of black cherries, black raspberries, graphite, scorched earth and licorice aromas and flavors. It's a big, fruit-forward, sexy Crozes Hermitage that should drink reasonably well in its youth, yet evolve gracefully through 2025."

Jeb Dunnuck, Wine Advocate, 30/12/2016



91-93/100

"Brilliant ruby. High-pitched, mineral-accented blackberry and cherry pit aromas are complicated by notes of olive, spicecake and licorice, and a suave floral quality builds as the wine opens up. Sappy and expansive on the palate, offering sweet dark berry liqueur and violet pastille flavors lifted and sharpened by a smoky mineral component. Shows impressive vivacity for a warm vintage and finishes spicy, focused and long, with fine-grained tannins adding shape."

Josh Raynolds, Vinous, 01/02/2017

