

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Côte Rôtie

AOC Côte Rôtie, Vallée du Rhône, France

The Appellation which stands at the very top in 2015... Oddly, the 1st Cru to be harvested, this year. Phenolic maturities are phenomenal. A Cuvée which will live harmoniously over "some" decades...

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

Landonne, Chavaroche, Rozier, les Rochains, Lancement.

TYPE OF SOIL

Schists.

AGEING

12 months in new and one vintage barrels. Tronçais et Allier. Then 12 months in foudre.

WINEMAKING

2/3 non destemmed.

VARIETALS

Serine, Syrah

TECHNICAL DATA

Age of vines: 50 years on average years old

13,5% % VOL.

Bottling: Without fining and filtration.

SERVING

16°C

Decant 2 hours before tasting.



TASTING

The wines are black, al-most opaque; the bouquet is rich and complex, with heightened notes of graphite and ?int.

REVIEWS AND AWARDS



95-97/100

"Michel's inky-colored 2015 Côte Rôtie is a profound powerhouse that's loaded with notions of black raspberries, black cherries, toasted spices, spring flowers and hints of olives. Gorgeously pure, concentrated, full-bodied and seamless, it has no hard edges, fine, yet present tannin and terrific length. It's a deep, rich, seriously impressive Côte Rôtie that will keep for more than 20 years."

Jeb Dunnuck, *Wine Advocate*, 30/12/2016



17,5/20

"Purple. Particularly complex, multi-layered nose. Opulent and lifted with great salty savour on the finish. Very refined tannins. Bone dry on the end but rather haunting on the way to it. Riper fruit than usual. Edgy with light smoked-bacon notes."

Jancis Robinson, 14/10/2016



17/20

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Guide Bettane et Desseauve des vins de France, 31/08/2017



94/100

"This is still very tight, with a taut structure wrapped around a core of black currant, raspberry and plum fruit. A racy iron spine drives the finish while white pepper, fresh bay leaf and violet notes score the finish. There's lots of cut here. A little patience is required."

James Molesworth, *Wine Spectator*, 20/12/2017

