Maison

TARDIEU - LAURENT

FAMILLE TARDIEU



Maison Tardieu Laurent - Côte Rôtie

AOC Côte Rôtie, Vallée du Rhône, France

Magnificent focus, superb richness. Very mineral. Long and pure finish. A great Classic Côte-Rôtie.

THE VINTAGE

The period of vegetative rest 2004 - 2005 was marked by an extreme drought, which let forecast serious problems for the Summer period : for over one century, never had been recorded so low levels of rain from January to March... April, on the other hand, benefited from abundant rains which fortunately compensated - partly - this water deficit. With the end of spring, the water tables, although very low, had returned to less alar-ming levels. Summer, hot but without excessive temperatures, facilitated a regular and healthy maturing of the grapes. It already let foresee a remarkable Vintage, with concentrations in tannins and in anthocyanes - colour - seldom reached, in particular on Grenache. Another remarkable point, the absence of heat wave allowed pre-serving a maximum of flavours and of freshness. However, a most generous Mistral, and therefore a very dry weather, again raised the question of water supplies, which generated concern amongst the vine growers. Fortunately, rains at the end of August, in the northern part of the Vallée du Rhône, at the beginning of September, in the southern part of the Vallée du Rhône, supported the end of the maturing process. The low grape load, and the perfect healthy state hitherto, helped, in the best Terroirs, to preserve the grapes from any deterioration. The vinifications could thus begin from a remarkable harvest, quickly releasing colours, tannins, flavours...

Deepest colour, silky tannins. A lot of Style and typicité. Very Great Vintage.

TERROIR

Landonne, Moulin, Vaillère, Chavaroche.

AGEING

New barrel. Tronçais.

VARIETALS

Serine, Syrah

13% % VOL.

Bottling: Manually, without filtration.

TECHNICAL DATA

Age of vines: Over 50 years. years old

TASTING

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REVIEWS AND AWARDS

91/100

"A hedonistic Côte Rôtie, this is built on superripe, violet-scented syrah, fragrant with bacon, olives and black raspberries, light on the soil. The tannins feel soft and gentle under all that fruit; it's ready now for a t-bone steak."

Wine & Spirit, 01/06/2009

Decanter

"Violets, dried fruit and crushed blackberry. Fine, poised palate: kirsch vanilla and undergrowth. Feminine wine with length."

Decanter, 01/04/2009

90/100

"Opaque purple. Deep, smoky, seductive nose combines black raspberry, violet, minerals and olive tapenade. Lively red fruit flavors are powerful and palate-staining but show no fat or rough edges. The finish is brisk, focused and gently sweet, with the mineral quality clinging nicely."

Josh Raynolds, Stephen Tanzers International Wine Cellar, 01/02/2009

92/100

Insider

"Rich but driven, with bright acidity that holds the black cherry, damson plum, macerated olive and incense notes together, followed by a long, well-defined finish. Should flesh out nicely with moderate cellaring."

James Molesworth, Wine SPectator Insider, 12/01/2009

Libut Carker

87-90/100

"The deep ruby-colored 2006 Cote Rotie, which is dominated by purchases from the Cote Brune, has some striking olive and lavender notes intermixed with pepper, underbrush, sweet currants, and raspberries. It is an elegant, lighter style to drink over the next 7-8 years."

Robert Parker, Wine Advocate, 01/02/2008

