

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu Laurent - Cornas - Coteaux - 2018

AOC Cornas, Vallée du Rhône, France

Explosive ! On spices and Morello cherry. A real delight for the nose ! The mouth is both fleshy and slender. Remarkable success.

THE VINTAGE

Strange and paradoxical... This vintage has reserved us quite a few surprises, and still raises questions. Although described as « Great » by some Vignerons, its strong heterogeneity, depending on the sectors, imposes us to be attentive, measured, though hopeful.

2018 : the vegetative cycle is early. Spring sees generous rains and heat strokes alternate. According to "Elders", from memory one has to get back to the 60' to observe such pressure of diseases in the vineyard. And, unfortunately for some Domaines, the processing windows would, in the main, only open at the week-ends... The vintage therefore promises to be technically complicated, demanding meticulous, tedious, even relentless work, in the vineyards. Damage and losses vary... but yields on Grenache are historically low... Providentially, once again, we could count on Mother Nature's final "nudge" ! Without hesitation we can assert that the quality of the remaining grapes, the quality of their juice, is mainly due to a brilliant month of September.

Indeed, the weather conditions during the harvest were almost perfect. Cool but sunny weather, with well-marked, valued, thermal amplitudes... The Vigneron was able to choose in all serenity the ideal moment to harvest, plot of land by plot of land, without having to operate any constrained arbitration...

AGEING

24 months in new and one old barrels.
Allier – Tronçais – Jupille

WINEMAKING

1/2 not destemmed

VARIETAL

Syrah, Serine 100%

TECHNICAL DATA

Age of vines: 60 to 100 years years old

13,5 % VOL.

Bottling: No fining, no filtration

TASTING

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REVIEWS AND AWARDS

JEB DUNNUCK

92-94/100

"The 2018 Cornas Coteaux is a classic expression of this appellation and offers loads of gamey black and blue fruits, black olive, and wild, herbal notes. Fermented with 50% stems and aged in new and once-used barrels, it's full-bodied, rich, supple, and already approachable. It should still evolve beautifully for 10-12 years or more."

Jeb Dunnuck, 16/08/2019



17/20

"Dense crimson. Fresh, firm nose that is utterly centred on expressing northern Rhône Syrah in a rather glamorous way. Very appetising and racy. Lovely stuff. You could drink this now! (What happened to all those tannins?) Yet it clearly has a life ahead. Not unlike Marmite/savoury yeast-extract spread. But surely more universally likeable?"

Jancis Robinson, 11/11/2019



95/100

Wine Enthusiast, 11/01/2021

