

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Hermitage

AOC l'Hermitage, Vallée du Rhône, France

Rather low yields due to the impacts of hail early in the year. Sadly...  
But, then, what concentration, what mellowness ! The Cru enforces its rule here :  
only they who will be patient will be rewarded in full... after some ten years.

### THE VINTAGE

If we look at the half empty glass - or tank -, frustration, and even sadness, will overwhelm us : historically small yields in France. The lowest of the post-war years. Cellars are empty. Clearly, one has to state that climate hazards, methodically, worked against us this year, in a succession of definitely adverse events : an abnormally cool spring caused frost, then grape shatter, on all of Rhone cépages, and, more particularly, Grenache. This cruel Spring followed up on a dauntingly dry summer... In the end, the yields in juice are tragically affected. The Wine grower's job becomes tightrope walker's job... without a net. These realities being called to mind, if we now look at the half full glass - and it is our nature to be optimistic -, the words which will come to me are relief, and even... enthusiasm ! These very challenging conditions indeed gave birth to first juices of so brilliant a Quality as they do better than just console us : they succeed in enticing, the Vignerons and us... !

The vines had naturally little load : they reacted magnificently to the extreme conditions of the year. The plant was able to bring its fruit to maturity, without big constraint, in an optimal way. The Wines promise to be splendidly well-balanced !

### TERROIR

Pierrelles, Beaumes, Murets.

### TYPE OF SOIL

Clayey granitic.

### AGEING

12 month in barrels et 12 month in foudre Stockinger

### VARIETALS

Marsanne 80%, Roussanne 20%

### 13,5% % VOL.

Bottling: Without fining and light filtration.

### TECHNICAL DATA

Age of vines: Marsanne: over 50 years,

Roussanne: over 40 years. years old

### SERVING

14°C

Decant 2 hours before tasting.



## REVIEWS AND AWARDS



17,5+/20

"Deep greenish straw. Interesting savour with structure. Tastes like fruit smashed against a wall. Very juicy and refreshing but with enormous depth. A little honeysuckle, a little herbiness and enormous length. This really builds towards the finish. Suggests there is much more to come."

Jancis Robinson, 22/10/2018

**Decanter**

94/100

"This spends a year in barrel then another in foudre. Lovely macadamia and cashew nose, with citrus-spiked nectarine on the palate and subtle popcorn notes on the finish. This has good detail and focus despite the richness and oak, making it a vibrant choice among the 2017 Hermitage Blancs"

Decanter, 11/05/2019

**bettane +  
desseuve**

19/20

Guide Bettane et Desseuve des vins de France, 31/08/2019



90-92/100

"A blend of 80% Marsanne and 20% Roussanne, the 2017 Hermitage Blanc spent a year in barrels, and when I tasted it June, it was in the midst of another year in foudre. Subtle toast notes accent pear and carambola fruit. It's medium to full-bodied and rich on the mid-palate, then ends dry and dusty. Give it some time (like any white Hermitage)."

Joe Czerwinski, Wine Advocate, 19/12/2019

