

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



**Maison Tardieu - Laurent, Vallée du Rhône Nord,  
AOC Hermitage, Rouge, 2021**

AOC Hermitage, Vallée du Rhône, France

**TERROIR**

Début du Méal, Pierrelles, Diognières, la Croix

**TYPE OF SOIL**

Clayey granitic.

**AGEING**

12 months in new and one old barrels. Then 12 months in foudre. Allier-Tronçais-Jupille

**WINEMAKING**

100% destemmed.

**VARIETAL**

Serine, Syrah 100%

**TECHNICAL DATA**

Age of vines: 60 years. years old

**13,5% % VOL.**

Bottling: Without fining and filtration

**SERVING**

16°C

Decant 1 hour before service.

**REVIEWS AND AWARDS**

**Wine Spectator**

92/100

"Features fig, spice, mulled cherry and spiced plum pudding notes that show nice purity and freshness. Offers suppleness on the palate that is quickly propped up by chalky fine tannins, which hold a firm grip. Reveals green herbs, tapenade and mocha accents that echo on the long, dry finish."

Wine Spectator, 31/12/2023

**JEB DUNNUCK**

92/100

"Exotic cherry and framboise as well as spring flowers, spice, and sappy herb notes all shine in the 2021 Hermitage from Michel Tardieu, one of the more concentrated, layered, textured 2021s in the lineup. With medium-bodied richness, ripe tannins, and a layered, ripe core of fruit, this beautiful Hermitage will continue drinking beautifully for another 10-15 years if well stored."

Jeb Dunnuck, 30/10/2023

**Maison Tardieu - Laurent**

Route de Cucuron, 84160 LOURMARIN - France

Tel. 04 90 68 80 25 - info@tardieu-laurent.com

tardieu-laurent.fr 

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



JAMESUCKLING.COM

95/100

"Expressive nose of dark berries, roasted meat, smoke, and dried leaves with baking spices and cold fire-pit undertones. It's full-bodied with finely grained tannins. Textured with a suave character. Elegant Hermitage here with controlled power at all stages. Focused and concentrated yet it has this brightness of fruit at the center with succulent cherries and wild currants providing freshness and verve. Superb."

James Suckling, James Suckling, 13/11/2023

