

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Hermitage

AOC l'Hermitage, Vallée du Rhône, France

Huge Vintage. Concentrated Wine.

It will demand élevage and Cellaring to reveal the excellence of its Terroir. Long keeping, obviously.

### 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 alarming 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 preserving 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...

Perfectly healthy and ripe. The cask fermentations proceeded well. The Wines are already aromatic, and display a beautiful freshness. Even more, each of them is the perfect image of its Terroir... Thank you, Mother Nature !

### TERROIR

Piérelles, Beaumes.

### AGEING

New barrels. Allier and Tronçais.

### VARIETALS

Marsanne, Roussanne

### TECHNICAL DATA

Age of vines: Over 50 years old

### 13,5% VOL.

Bottling: Manually, with light filtration.

### REVIEWS AND AWARDS

#### Wine Spectator

94/100

"Gorgeous from start to finish, with fig, cardamom, quince paste, grilled hazelnut and allspice notes. A big, powerful style, this is richly textured, but deftly underpinned by fine acidity and a long, lingering note of Jonagold apple. Drink now through 2017."

James Molesworth, Wine Spectator, 30/04/2008

