

MAISON  
**TARDIEU - LAURENT**  
FAMILLE TARDIEU



## Maison Tardieu Laurent - Hermitage

AOC l'Hermitage, Vallée du Rhône, France

### THE VINTAGE

It took just a few days...few days to oscillate a vintage between a « Great Vintage » and a « Complex vintage ».

However, the winter, finally « classic », rocked by a fairly rigorous cold, pushed back any risk of spring frost.

The vegetative cycle was regularly watered by abundant rains. The diseases were putting pressure on the vinegrowers !

Nonetheless, the experience of the 2018, year with high mildew, still engraved in the vinegrowers' memory, made it possible for them to carefully control this pressure.

The vinegrowers serenely entered the summer season, with good water reserves and a beautiful harvest in perspective.

Moreover, rare fact, the summer granted us a few days of mild rain.

On August 15th, the rhodanien vineyards were healthy and green. The vinegrowers were rejoicing as everything was a hallmark to a "Great Vintage".

Unfortunately, as is often the case over the last few years, Mother Nature decided otherwise. For a couple of days, the French vineyards, and most particularly the Rhône's suffered a wave of extreme heat.

Leaving little chance to the grapes of the young vines and early ripening terroirs.

Only old vines, and not even all, of low yield, on protected terroirs and late ripening, found resilience in getting their berries to optimal ripeness.

The catastrophe was avoided. However, the qualities were very heterogeneous, even amongst the most experienced cellars....

Once again, our meticulous work of selection will have found all its meaning this year!

Paradoxally, the whites are very digest and balanced. On the palate, they are bright and harmonious.

The quality of the reds however, are more varied from one grape variety to the next. Against all expectations, the Syrah played its card right, with fruits without any excess. The wine issued from Old vines Grenache are racy and precise!

### TERROIR

Pierrelles, Beaume, Murets, La Croix

### AGEING

12 months in new and one old barrels

Then 12 months in foudre Stockinger

### VARIETALS

Marsanne 80%, Roussanne 20%

### 13,5% % VOL.

Bottling: No fining and very light filtration

### TECHNICAL DATA

Age of vines: Marsanne : more than 50 years

Roussanne : more than 40 years years old

### REVIEWS AND AWARDS

**bettane +  
desseauve**

96/100

Guide Bettane et Desseauve des vins de France, 01/10/2025



**Wine Spectator**

92/100

"A flattering style, with brushes of toasted brioche and wood spice infusing a base of verbena, apple and nectarine, plus a spicy jolt of fresh ginger. Full in body, with quinine bitterness bringing balance and cut."

**Wine Spectator, 31/01/2026**

**JAMES SUCKLING.COM**

93/100

"A dense, focused and textural white with aromas of baked lemons, verbena, quince peel and sweet baking spices. Medium-bodied with plenty of herbal flavors and an almost waxy texture."

**James Suckling, 19/01/2026**

**JEB DUNNUCK**

98/100

"Based on 80% Marsanne and 20% Roussanne from the top lieux-dits of La Beaume, Les Pierrelles, and La Croix, and aged 24 months in new barrels, the 2023 Hermitage Vieilles Vignes Blanc sports a medium gold hue as well as an utterly classic Hermitage Blanc perfume of ripe quince, toasted bread, honeyed white flowers, and spice, with a liqueur of rocks-like minerality that defines the aromatics. It's medium to full-bodied on the palate, has a layered, seamless mouthfeel, perfectly integrated oak, and a gorgeous finish. I followed this bottle for multiple days, and it only improved with air. It's a classic, impeccably made white that shows the richness paired with freshness that only this tiny hillside in Tain Hermitage seems to be able to deliver."

**Jeb Dunnuck, 26/02/2026**

