Maison

TARDIEU - LAURENT

FAMILLE TARDIEU



Maison Tardieu Laurent - Côte Rôtie

AOC Côte Rôtie, Vallée du Rhône, France

At this stage, plenty of appealing red fruit. The inimitable and fascinating fragrance will come later. The Wine is too concentrated to speak in its very young age...

THE VINTAGE

Autumn and winter 2002-2003 were especially rainy... Heavy rains have given the soils these water reserves that are so necessary to the vegetative growth of the Vines.

The water reserves will decrease rapidly: spring and summer 2003 are very hot and dry. From the beginning of March till the end of August, the sun shines, the heat is unusually high, the rains are more than rare.

Where the Vines do not lack water, these conditions are optimal to get top quality berries-perfectly healthy. At each stage of the Phenolic development, the observations announce a high Quality crop. The long - lasting heat wave has resulted everywhere in a swift concentration of the sugars in the berries - 15 days earlier than 2002. On the other hand, an extreme shortage of water could impede the maturing of the skins with a negative impact on the colour, tannins, and aromas ...

Only the old vines, deeply rooted into the soil, with a limited number of bunches to nourish, have been able to provide enough water for the berries to achieve - naturally - an ideal maturity. And only the most careful and patient Vignerons have waited till their Vineyards - benefiting of the rains fallen beginning of September - could express the full Phenolic and aromatic potential of their crop.

In any case, 2003 Vintage is under the sign of the sun, the sun which, by the way, has taken its share of the crop: the yields are low, if the Quality is quite promising... After a few months élevage, the Wines display dark and intense colours, and a lot of power. The degrees are very high in the North as well as in the South, but the overall balance of the Wines remains good.

As an ultimate clue, the length on the palate of some Cuvées is quite fascinating... Fat, powerful, the white Wines show a superlative potential: they might reveal to be the best white Wines ever produced by "Tardieu-Laurent".

TERROIR

Landonne, Moulin, Buffin.

AGEING

New barrel. Tronçais.

VARIETALS

Petite syrah, Syrah

13% % VOL.

Bottling: Manually, without filtration.

TECHNICAL DATA

Age of vines: Over 50 years, years old

TASTING

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REVIEWS AND AWARDS

Libut Carley

91/100

"Notes of roasted herbs, olives, black currants, and tapenade jump from the glass of the dark ruby/purple-colored 2003 Cote Rotie. The wine is exotic, rich, soft, fleshy, and full. Drink it over the next 10-15 years." Robert Parker, Wine Advocate, 01/02/2006

Wine Spectator 95/1

95/100

"Clearly modern in style, with layers of chocolate and bacony toast, but offset by an immense core of black currant and fig fruit. Also shows coffee, mineral and tar notes on the powerfully mineral-driven finish. A very, very large wine. Drink now through 2021. 50 cases made."

James Molesworth, Wine Spectator, 01/01/2006

