Maison TARDIEU - LAURENT

FAMILLE TARDIEU



Maison Tardieu Laurent - Hermitage

AOC Hermitage, Vallée du Rhône, France

Model of precision and complexity, which will delight the Fans of this Cuvée. Silky, ideally softened tannins. The length in the aftertaste is impressive. A must-have in the cellars of Wine lovers !

THE VINTAGE

Strange and paradoxical... This vintage has reserved us quite a few surprises, and still raises questions. Although described as « Great » by some Vignerons, its strong heterogeneity, depending on the sectors, imposes us to be attentive, measured, though hopeful.

2018 : the vegetative cycle is early. Spring sees generous rains and heat strokes alternate. According to "Elders", from memory one has to get back to the 60' to observe such pressure of diseases in the vineyard. And, unfortunately for some Domaines, the processing windows would, in the main, only open at the week-ends... The vintage therefore promises to be technically complicated, demanding meticulous, tedious, even relentless work, in the vineyards. Damage and losses vary... but yields on Grenache are historically low... Providentially, once again, we could count on Mother Nature's final "nudge" ! Without hesitation we can assert that the quality of the remaining grapes, the quality of their juice, is mainly due to a brilliant month of September.

Indeed, the weather conditions during the harvest were almost perfect. Cool but sunny weather, with well-marked, valued, thermal amplitudes... The Vigneron was able to choose in all serenity the ideal moment to harvest, plot of land by plot of land, without having to operate any constrained arbitration...

TERROIR

Début du Méal, Pierrelles, Diognières, les Bessards, 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

1/3 non destemmed.

VARIETALS

Serine, Syrah 100%, Serine

TECHNICAL DATA Age of vines: 60 years. years old

14% % VOL.

Bottling: Without fining and filtration

SERVING

Decant 1 hour before service.

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TASTING

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REVIEWS AND AWARDS

JEB DUNNUCK 93-95+/100

"The 2018 Hermitage shows lots of Le Méal-like character in its ripe, sexy bouquet of black raspberries, melted licorice, roasted meat, and smoky, barbecue-like aromas and flavors. This full-bodied, powerful wine has a wealth of fruit, ripe, sweet tannins, a stacked mid-palate, and a great finish."

Jeb Dunnuck, 16/08/2019

Decanter 91/100

"Full-bodied, generous, soft and fruity but a little lacking in acidity. Tannins are a little on the dry side, the fruit doesn't quite have the natural muscle and opulence you might expect from this cuvée, but it is nonetheless a contender in this vintage. From lieux-dits Le Méal, Les Pierrelles, Les Diognières, Les Bessards and La Croix. 12 months maturation, followed by a further 12 months in Stockinger foudres. One third whole bunch."

Matt Walls, Decanter, 01/10/2019

Jancis Poloisa_ 16,5/20

"Deep blackish purple. Heady mulberry nose but much, much sweeter already than most vintages of Hermitage. The fruit is so ripe and overwhelming that it's almost difficult to discern the tannins that are presumably so necessary for this wine. Some freshness and sandpaper dryness on the finish. Quite long but a very atypical red Hermitage. Almost odd. A well-made rich red but I find it difficult to relate to the appellation. Undertow but not much persistence." Jancis Robinson, 11/11/2019

93/100

Wine Spectator

tor "Ripe and refined, with a sleek edge to the mix of cassis and cherry reduction notes, while licorice, alder and red tea accents fill in throughout. A subtle mineral note hangs amid the fruit on the polished finish"

Wine Spectator, 23/06/2021

