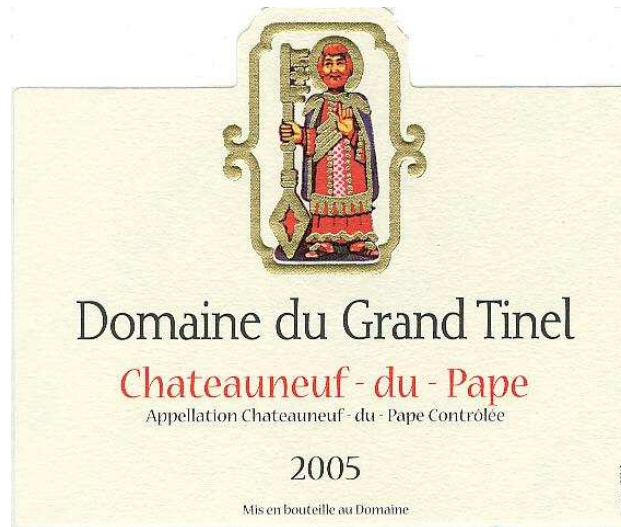


CHATEAUNEUF-DU-PAPE DOMAINE DU GRAND TINEL



Elie Jeune makes a traditional-style Chateaufneuf du Pape at his family domaine in Chateaufneuf. The domaine is planted with typical southern Rhone varieties: Grenache, Syrah, Mourvedre, Cinsault, Counoise, Clairette and Bourboulenc. A cuvaion of 15-18 days and traditional fermentation allow the wines to extract color and to develop a tannic structure. It is then aged in foudres – large, old oak casks – to mature, mellow and develop a full-bodied complexity. The final product is classic: peppery and smokey, with notes of herbes de Provence and plenty of jammy black cherry and plum-like fruit flavors. Critic Robert Parker calls Domaine du Grand Tinel a “reliable estate which consistently turns out traditionally made, full-bodied, lusty, high-alcohol Chateaufneuf du Pape that ages beautifully for 10-15 years.”

The old vines cuvée, “Alexis Establet,” named for the founder of the domaine, is made from 80-100 year old vines in the heart of the domaine. Simply put, it is a wine of profound depth – lush, round and opulent. The Chateaufneuf Blanc is a blend of Grenache Blanc (45%), Clairette and Bourboulenc – crisp and fresh, with a distinct character of fragrant yellow fruits.

IMPORTED BY



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