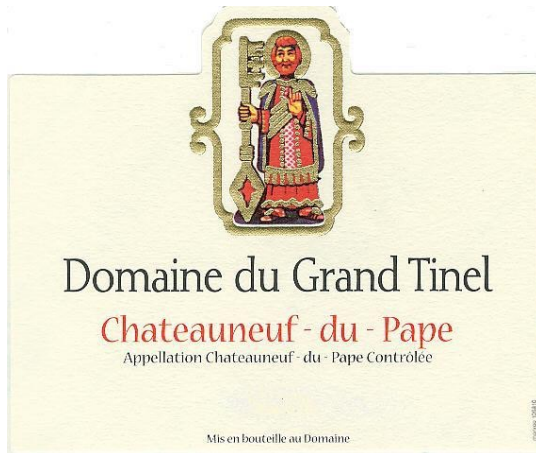


DOMAINE DU GRAND TINEL

CHÂTEAUNEUF-DU-PAPE « CLASSIQUE »



Domaine du Grand Tinel is a 74 hectare estate whose roots can be traced back to 1846 when Alexis Establet acquired the original parcels. In the 1960's, Elie Jeune married into the family and helped bring the estate into prominence. The Jeune family now continues to make Châteauneuf-du-pape as Elie did, with hard work in the vineyards and utilizing traditional wine-making methods in the cellar. Aging is carried out in well-seasoned, older foudres, cement vats, and stainless steel tanks, with very little emphasis on new wood. The Jeunes work with typical Southern Rhône varieties like Grenache, Syrah and Mourvèdre, as well as lesser

seen accessory grapes like Counoise, Clairette and Bourboulenc. Much of the Grenache planted is 80-100 years old, adding layers of concentration and complexity to their wines. The result are lusty, full-bodied and classic Châteauneuf-du-Pape.

Region:	Southern Rhône Valley
Appellation:	Châteauneuf-du-Pape
Owner:	Jeune Family
Established:	1972
Farming Practices:	Sustainable
Vineyard:	43 ha
Soil:	Clay and sand with stones
Grape Varieties:	80% Grenache, 17% Syrah, 3% Mourvèdre
Avg Age of Vines:	70 years
Yield/Acre:	30 hl/ha
Avg Production:	60,000 bottles

Vinification and Élevage: Grapes are harvested by variety, fully de-stemmed and fermented separately in temperature controlled tanks. Grenache is left to age in stainless steel, usually for 12-18 months. The Syrah and Mourvèdre are aged in foudre in order to soften their tannic structure. Eventually, all the wine is assembled in tank, allowed to integrate, then bottled.

Tasting Notes: Silky smooth, full-bodied with a kick of kirsch. Red and black fruits abound with nuances of earth and garrigue, and a core of plum and blackberry.

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