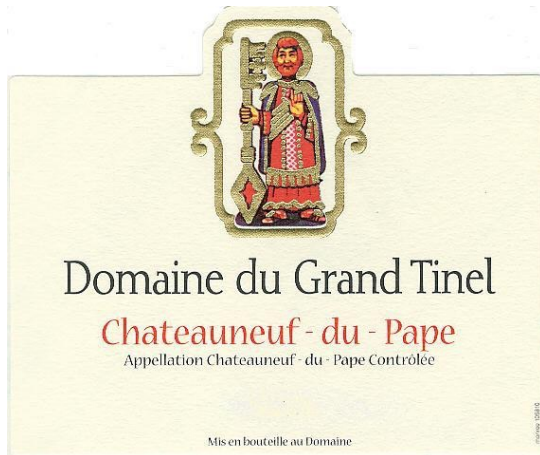


DOMAINE DU GRAND TINEL

CHÂTEAUNEUF-DU-PAPE BLANC



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:	Elie Jeune and Family
Established:	1972
Farming Practices:	Sustainable
Vineyard:	2.7 ha
Soil:	Clay and sand with stones
Grape Varieties:	65% Grenache Blanc, 20% Clairette, and 15% Bourboulenc
Avg Age of Vines:	36 years
Yield/Hectare	25 hl/ha
Avg Production:	7,500 bottles

Vinification and Élevage: Grapes are harvested, directly pressed and allowed to settle. Roussanne and Grenache Blanc are aged in new barrique, on the lees for nine months, while the Clairette and Bourboulenc are left in stainless steel. The final assembly is in tank, allowed to integrate, then bottled.

Tasting Notes: Clean and delicate wine with beautiful notes of lemon zest, apricot, pineapple and hints of shaved almond. Very elegant with fresh mineral from start to finish.

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