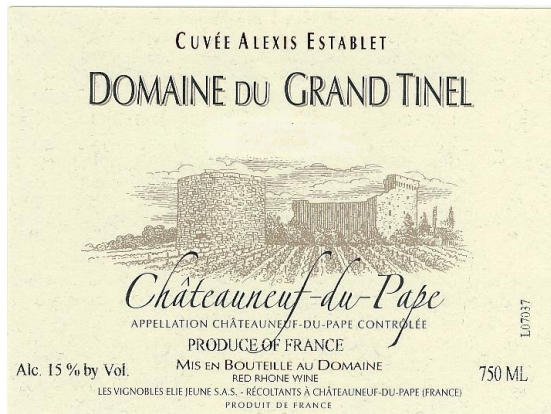


DOMAINE DU GRAND TINEL

CHÂTEAUNEUF-DU-PAPE

« CUVÉE ALEXIS ESTABLET »



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 winemaking 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:	5.5 ha
Soil:	Clay, silica, sand, and galets
Grape Varieties:	100% Old Vines Grenache
Avg Age of Vines:	100 years
Yield/Hectare	20 hl/ha
Avg Production:	14,000 bottles

Vinification and Élevage: The Alexis Establet bottling is composed solely of the oldest Grenache parcels of the domaine, an homage to the estate's founding ancestor. The fruit comes primarily from an ancient plot of vines called La Gardiole. The Grenache is completely de-stemmed and goes through a long, cool maceration. Aging is 18 months in a combination of well-seasoned foudres, cement vat and a small percentage new barrique.

Tasting Notes: Structured, brooding and massive, this is intense and concentrated with both black and red fruit, Vanilla and macerated berries. Structured and lusty, an incredible wine, especially if you have the patience to cellar the bottles for a few years.

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