

DOMAINE DU GRAND TINEL

CHÂTEAUNEUF-DU-PAPE « HERES »

Domaine du Grand Tinel

Heres

Chateauneuf - du - Pape

Appellation Chateauneuf - du - Pape Contrôlée

Mis en bouteille au Domaine

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:	< 2.5 ha
Soil:	Sand with small pebbles
Grape Varieties:	100% Old Vines Grenache
Avg Age of Vines:	80-100 years
Yield/Hectare	20 hl/ha

Vinification and Élevage: Heres is made only in superior vintages. It employs the oldest Grenache vines on the estate, much like Cuvée Alexis Establet. The fruit comes primarily from a sandy plot in the La Gardiole lieu-dit. The grapes are de-stemmed then fermented and aged in stainless steel for a clean, sleek expression of the ancient vines.

Tasting Notes: Gorgeous ruby color, with intense red fruit. Silky and concentrated, this is an incredible expression of old vines Grenache and not to be missed. A rare and fabulous wine. Please contact Michael Corso Selections for availability.

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