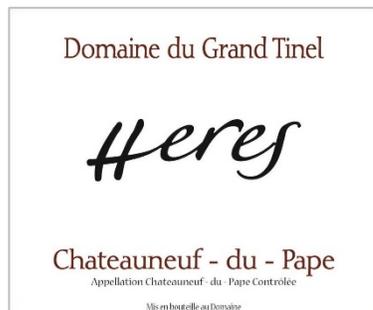


DOMAINE DU GRAND TINEL « Heres » 2017

CHÂTEAUNEUF-DU-PAPE

Single Vineyard - GPS 44.091373, 4.841173



ORIGIN

Southern Rhône, France

APPELLATION

AOC Châteauneuf-du-Pape

VINEYARD

100+ year old vines
Clay-limestone with
galets roulés pebbles.

BLEND

100% Grenache Noir

FARMING

Yields are kept
incredibly low (12-14
hl/ha)

WINEMAKING

Hand-harvested grapes,
de-stemmed, sorted in
the vineyard and again
at the winery with a
sorting table.
Temperature-controlled
in stainless steel tanks
with daily pump-overs.

AGING

Exclusively aged in
stainless steel for 14
months to maintain
aromatics.

TECHNICAL INFORMATION

16% Alc. |

Domaine du Grand Tinel's 2017 Châteauneuf-du-Pape 'Heres', can be described in three simple words...deep, rich, and pure. It begins with the contrasting notes of reductive yet bright notes of pure cassis and fresh black cherry, lavender, orange peel, and ground pepper. The palate is able to experience a great texture that is complimented by the kind of fine tannins that can only be created with a divine level mastery. The finish is nothing short of breathtaking as instead of making return instantly back for another sip, it prolongs, echoing its magnificence.

2017's Southern Rhône Vintage is full of structured and age worthy wines. The summer was a bit warmer than usual meaning that the fruits ripened quickly whilst remaining healthy. Due to this, the region produced wines full of natural freshness.

"Heres" is a majestic Châteauneuf-du-Pape from 100% Grenache Noir grapes, produced only in vintages that go beyond exceptionality with the help of star consultant Philippe Cambie (named 2010 winemaker of the year by Robert Parker). The 100+ years old vines are planted at the northernmost point of the *La Gardiole* area of the appellation, in an area known as "Les Sables." Soils here are comprised from chalky stones and old alluvial deposits, along with the *galets roulés* stones the appellation is famous for. This terroir is reflected in the wine as a combination of the known power of Châteauneuf-du-Pape (a function of the heat retained and reflected by the *galets roulés*) and a harmonious elegance and fresh minerality characteristic of the northern sector.

Yields are kept incredibly low (12-14 hl/ha). Harvesting is done entirely by hand with additional hand-sorting at the cellar. The wine is pumped over one to two times daily. During fermentation the wine is emptied and refilled from the tanks up to four times daily. Long vatting can last up to four weeks. The wines are tasted daily in order to determine the date of devatting. The wine is then stored in stainless steel for 14 months—this preserves the aromatics and the fruitiness.

The Jeune family is a longstanding & well-known dynasty of Châteauneuf-du-Pape who can trace their ancestors back to the 14th century. The marriage of Christiane Establet with Pierre Elie Jeune in the 1960's united the properties of these two venerable families, establishing Domaine du Grand Tinel, one of the largest estates in the appellation. The inspiration for the name Tinel comes from the Latin for "cask". Today, Christophe Jeune and his two sisters, Beatrice and Isabelle, carry on the tradition of producing traditional-style Châteauneuf in a family-run affair

ACCOLADES

2017 Decanter Magazine – 93 Points

2017 Wine Enthusiast – 95 Points

2017 Wine Advocate – 95 Points

2017 Jeb Dunnuck – 94 Points

"Lastly, the 2017 Châteauneuf Du Pape Heres is also all Grenache but was brought up in stainless steel. It's slightly more reductive at first yet shows plenty of pure cassis and black cherry fruits, lavender, orange peel, and ground pepper with time in the glass. Deep, rich and pure on the palate, with a great texture, it has fine tannins and one killer finish. It needs 2-3 years of bottle age and will cruise for 15 years in cool cellars." -Jeb Dunnuck

