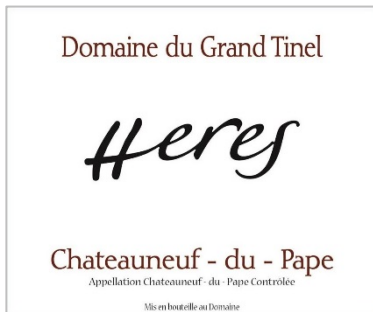


DOMAINE DU GRAND TINEL « Heres » 2016

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 2016 Châteauneuf-du-Pape 'Heres', enters with an unforgettable saturation of a ruby red color. Notes of plum, violet, blueberry, and dried earth define the excellence that is found throughout this cuvée. That palate is nothing short of remarkable with its full-bodied richness ultra-fine tannins that could only be created with a master's touch. If you had to condense this wine into two words, they would simply be powerful and beautiful.

Châteauneuf-du-Pape's 2016 vintage shows the region's return to both balance and nuance. With the previous setting the bar as high as it had, it seemed hard if not impossible to surpass. Yet, 2016 did just that... The year was filled with outstanding warmth that led to wines that outclass if not outmuscle their older siblings.

"Heres" is a majestic Châteauneuf-du-Pape from 100% Grenache Noir grapes, produced only in vintages that go beyond exceptionalism 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 of 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 de-vatting. 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

2016 Wine Advocate – 95-98 Points

2016 Jeb Dunnuck – 94-96 Points

"After the stellar performance of this cuvée in 2015, it was reassuring to evaluate the stellar 2016 Châteauneuf du Pape Heres. All Grenache raised solely in stainless steel, it shows remarkable complexity in its aromas, which combine red and black fruits, black olives and subtle herbal nuances. Full-bodied without being heavy, it's velvety and concentrated, with rich layers of soft tannins on the long finish. It should age well for up to 20 years." -W.A.

