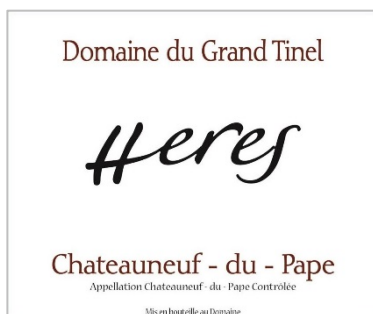


DOMAINE DU GRAND TINEL « Heres » 2015

CHÂTEAUNEUF-DU-PAPE

Single Vineyard - GPS 44.091373, 4.841173



ORIGIN

Southern Rhône, France

APPELLATION

AOC Châteaufneuf-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 during 14 months to maintain aromatics.

Domaine du Grand Tinel's Châteaufneuf-du-Pape 'Heres', is showered in a deep ruby color that releases exquisite notes of lavender and bright cherries, with delightful spices. A wonderfully soft and silky texture preludes enticing fruit in the mouth, perfectly balanced with the famous Châteaufneuf-du-Pape herb profile.

“Heres” is a majestic Châteaufneuf-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 Châteaufneuf-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 Châteaufneuf-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 Châteaufneuf in a family-run affair

ACCOLADES

2015 Wine Advocate – 95 points

2015 Jeb Dunnuck – 91 points

