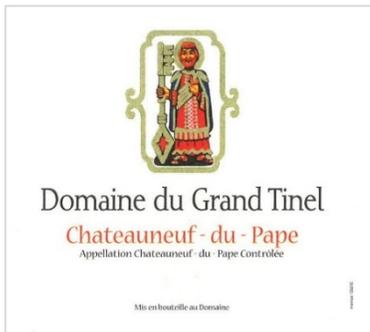


DOMAINE DU GRAND TINEL « Tradition » 2018 CHÂTEAUNEUF-DU-PAPE



ORIGIN

Rhône Valley

APPELLATION

Châteauneuf-du-Pape

VINEYARDS

138 acres of +/- 70-year-old vines throughout region. Soils are sandy-clay with *galets roulés*. Certified organic – European standards

BLEND

65% Grenache
30% Syrah
5% Mourvèdre
Approx. 70-years old

FARMING

Hand-harvested and sorted in vineyards.

WINEMAKING

Varietals are vinified separately. Temperature-controlled tanks. Daily pump-overs.

AGING

Syrah is aged 12-18 months in tanks.
Grenache is aged 50% in tank and 50% in demi-muid and barrels. Blending done before bottling

ALCOHOL CONTENT

15% Alc. |

Domaine du Grand Tinel's 2018 Châteauneuf-du-Pape 'Tradition' is a luxurious experience with its layers of spices and fruits such as cherries and strawberries. On the palate the elegant, medium-body, is forward and will do nothing but further excel with just a bit of aging.

2018's Rhône Valley season began with rains that rejuvenated the vineyards after the long drought from the previous vintage. It triumphed through a wetter June, which led to an incredibly successful harvest.

Grand Tinel's Châteauneuf-du-Pape comes from two neighboring sectors in this most famous Cru du Rhône (La Gardiole and Palestor) and is produced with the help of consultant Philippe Cambie (named 2010 winemaker of the year by Robert Parker). It is a primarily Grenache blend from 70 year-old vines with roots deep in clay-limestone soils covered with the famous *galets roulés* stones.

These two sectors are located in the northern part of the appellation, where iron-rich soils contribute to a harmonious elegance and fresh mineral definition and the powerful structure of classic Châteauneuf-du-Pape comes through (a function of the heat retained and reflected by the *galets roulés*). Grenache, the main composition, delivers a wine with rich fruit presence, on the one hand silky, fine and elegant yet at the same time concentrated and powerful. Syrah brings an aromatic complexity to the table, with density and good tannins, while Mourvèdre is a more rustic variety, supplying more concentration, larger tannins, power and layered structure.

The owners, 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 1960s 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

2018 Jancis Robinson – 16 Points

2018 Wine Cellar Insider – 91 Points

2018 Wine Enthusiast – 93 Points

"Tasted blind. Raspberry-ripple aromas on the nose, very candied and sweet. Furry tannins, fine acidic lift and spicy, savoury contrast on the finish. Fairly light for the appellation." –J.R.

