DOMAINE DU GRAND TINEL « ALEXIS ESTABLET » 2020 CHÂTEAUNEUF-DU-PAPE
SINGLE VINEYARD - GPS 44.091373, 4.841173



ORIGIN
RHÔNE, FRANCE

APPELLATION
CHÂTEAUNEUF-DU-PAPE

GPS
44.091373, 4.841173

VARIETALS
100% GRENACHE

VINEYARD
5.5 HECTARES
100+ YEAR OLD VINES

SOILS
CLAY-LIMESTONE WITH GALETS ROULÉS PEBBLES.SOILS

FARMING
SUSTAINABLY FARMED
YIELDS ARE KEPT INCREDIBLY LOW (15-20 HL/HA)

WINEMAKING
HAND-HARVESTED GRAPES, DE-STEMMED, SORTED IN THE VINEYARD AND AGAIN AT THE WINERY WITH A SORTING TABLE
TEMPERATURE CONTROLLED
A PORTION IS VINIFIED IN HUGE OAK VATS, THE REST IN STAINLESS STEEL

AGING FOR 18 MONTHS IN BARRELS AND DEMI-MUIDS TO SOFTEN TANNINS AND GAIN ROUNDNESS.

TECHNICAL INFO.
16.1% ALC. |

ESTATE
The Establets have roots in Châteauneuf-du-Pape dating back to the 14th century. Located between Orange and Avignon, on the left bank of the Rhône, Domaine du Grand Tinel's history dates back to 1846 when Alexis Establet acquired the original vineyard parcels. Through marriage, the estate became part of the Jeune family, who have been integral to the region's winemaking for centuries. Bought by Charles Establet in 1958, it was enlarged in the 1970s by his daughter Christiane and son-in-law Pierre-Elie Jeune. Today, the Jeune family continues to manage the estate, upholding its rich heritage.

TERROIR
Alexis Establet is the estate's rarity, it's in an exceptional year that we produce this cuvée. Issued from La Gardiole terroir, this plot, over 100 years old, benefits from red soils on stony alluvium with silts, sand and with rounded pebbles.

ABOUT THE WINE MAKING & PROFILE
« ALEXIS ESTABLET » is picked entirely manual followed by systematic sorting in the vineyard and then on a sorting table in the cellar. Traditional with complete destemming. One part of the harvest is vinified into "tronconique" wooden vats with daily punching the cap and the other part remains in stainless steel tank. The temperatures are controlled throughout the alcoholic fermentation (max. at 31°C). Pumping over 1 or 2 times a day along with 4 emptying and refilling the vats during the fermentation. The vatting (fermentation on the skins) is long (30 days). Only the free-run juices go into the making of this cuvee. 12 months in oak casks in order to coat tannins and benefit roundness. Estate bottled with its own bottling line and production is 104 Hl - 13 800 bottles.

DOMAINE DU GRAND TINEL « ALEXIS ESTABLET » 2020 on the nose has seductive aromas of plums soaked in brandy, figs, and crushed dark berries. The first sip reveals intense flavors of dark cherries, currants and raisins seasoned with hints of dried herbs and baked earth. Full-bodied and well-rounded on the palate, the complexity and intensity of this wine makes it a great contender for extended cellaring,

FOOD PAIRING
Enjoy with classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, stewed dishes, sausage, barbecue and cassoulet. This cuvee is also good with Asian dishes, hearty fish courses like tuna, mushrooms, pasta, eggplant, cheese and tomatoes.

REVIEWS
2020
- **JAMES SUCKLING – 94 POINTS**
- **JEB DUNNUCK – 94 POINTS**
- **SILVER MEDAL @ DECANTER WINE AWARDS – 90 POINTS**
- **THE WINE CELLAR INSIDER [JEFF LEVE] – 93 POINTS**
- **VINOUS – 91 POINTS**
- **BRONZE MEDAL @ CONCOURS DES VIGNERONS INDEPENDANTS**