



DOMAINE DU GRAND TINEL

« Tradition » 2017

CHÂTEAUNEUF-DU-PAPE

Domaine du Grand Tinel's 2017 Châteauneuf-du-Pape is a quintessential example of a true Châteauneuf-du-Pape. It charms you with a nose full of dark fruits like blackberries and spices such garrigue and pepper. The palate is beautifully clean and expressed itself with a medium to full body leaving you with enjoyable finish loaded with fruit.

ORIGIN

RHÔNE

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

70% Grenache

20% Syrah

10% 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

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.

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

2017 Wine Enthusiast – 92 Points

2017 Jeb Dunnuck – 91 Points

2017 Wine Advocate – 90 Points

"As usual, the traditional cuvée from Grand Tinel is a well-made, easy-drinking and faithful rendering of the appellation. The 2017 Châteauneuf du Pape combines mixed cherries, stone fruit and gentle herbal shadings. Full-bodied and silky, it's immediately approachable, and it should drink well for 6-7 years." -W.A.

