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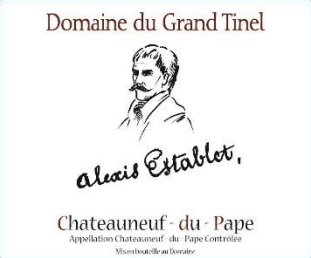
Domaine du Grand Tinel

« Alexis Establet »

2023 · CHÂTEAUNEUF-DU-PAPE AOC

Pure Grenache from century-old vines on the galets roulés of La Gardiole, made only in exceptional years and named for the founding ancestor.

THE STORY



Domaine du Grand Tinel brings together two Châteauneuf-du-Pape families already known in the village in the sixteenth century: the Establets and the Jeunes. Around 1810, Alexis Establet was the man of the Grand Tinel, and this cuvée is the family's tribute to him. “Tinel” comes from the Latin tina, a barrel, and by extension a cellar: the Grand Tinel is, quite literally, the great cellar.

In 1972 the two families' vineyards were merged to create the domaine, and today Béatrice, Isabelle and Christophe Jeune carry on the work. Alexis Establet is the estate's rarity: it is produced only in exceptional years, from a single parcel of very old Grenache.

An ancestor's name, kept for the great vintages.

THE VINEYARD — LA GARDIOLE

The cuvée comes from the lieu-dit La Gardiole, from a plot of Grenache more than 100 years old. The vines grow on red soils over stony alluvium of silts and sands, covered with the famous galets roulés, the large rounded pebbles that store the day's heat and return it to the vines at night.

Such old vines produce very little, but their small, concentrated berries give depth, purity and a distinctive freshness: the essence of Châteauneuf-du-Pape Grenache.

Appellation	Châteauneuf-du-Pape AOC, Southern Rhône
Grape	100% Grenache Noir
Lieu-dit	La Gardiole; vines over 100 years old
Soil	Red soils on stony alluvium with galets roulés
Élevage	12 months in oak (foudres and demi-muids)
Production	13,800 bottles

WINEMAKING & AGING

The grapes are picked entirely by hand and sorted twice, in the vineyard and again on a sorting table in the cellar. After complete destemming, part of the harvest ferments in truncated-cone wooden vats with daily punch-downs, the rest in stainless steel, never above 31°C, with daily pump-overs and four délestages. The maceration lasts a long 30 days, and only the free-run wine goes into this cuvée. It then ages 12 months in oak casks to round its tannins, and is bottled at the domaine.

TASTING NOTES

Pretty red berry fruits, crushed raspberry and spring flowers on the nose, with pepper, licorice, spice and a loamy, earthy nuance. The palate is pure, layered and graceful, with a rich, creamy core of fruit, fine and well-integrated tannins, well-judged oak and outstanding length. Lovely now with decanting, it will age beautifully through 2038.

FOOD PAIRING

Serve at 16 to 18°C (61 to 64°F), ideally decanted. Superb with roast lamb, beef tenderloin, game birds, truffle dishes and aged cheeses.

CRITICAL RECOGNITION

Jeb Dunnuck — 94 points. “Medium-bodied, with a pure, layered, graceful mouthfeel, nicely integrated tannins, and outstanding length.” Drink 2025–2038.

The Wine Advocate — 91 points (Yohan Castaing). Spices, licorice, toast and smoke; medium- to full-bodied, structured and dense, with a creamy core of fruit. Drink 2025–2033.

JancisRobinson.com — 16.5/20 (Alistair Cooper MW, cask sample). Vibrant red fruits and crushed raspberry, fine, sandy tannins and a rich, brooding core of fruit; a powerful, ripe finish with great balance.

WHY THIS WINE

Alexis Establet is everything collectors look for in Châteauneuf-du-Pape: century-old Grenache from a single named place on the galets roulés, made only in great years, from a family rooted in the village for five centuries. With 94 points from Jeb Dunnuck, it is the domaine's rarest and finest expression, and a true heirloom wine.

The great cellar's finest Grenache.