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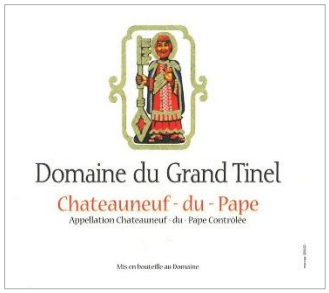
Domaine du Grand Tinel

Châteauneuf-du-Pape Rouge · Tradition

2023 · CHÂTEAUNEUF-DU-PAPE AOC

The classic red of two families rooted in Châteauneuf-du-Pape since the sixteenth century, and a label Guide Hachette crowned with three stars and a coup de cœur.

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 the estate still honors him with its old-vine cuvée. “Tinel” comes from the Latin tina, a barrel, and by extension a cellar: the Grand Tinel is, quite literally, the great cellar.

In the 1960s, Élie Jeune married into the Establet family. In 1972 the two families' vineyards were merged to create Domaine du Grand Tinel, and in 1974 a vast cellar was built on three levels to receive the harvest. Today Élie's children, Béatrice, Isabelle and Christophe Jeune, carry on the family's work.

Five centuries in the village, one great cellar.

THE VINEYARD — CHÂTEAUNEUF-DU-PAPE

Châteauneuf-du-Pape, on the left bank of the Rhône about fifteen kilometers north of Avignon, keeps the memory of the popes of Avignon, and it was the first French appellation to legally define its rules of production, in 1931.

The Grenache comes from the lieu-dit La Gardiole, on red soils over stony alluvium with sands, silts and the famous rounded pebbles. The Syrah grows at Palestor, on sandy soil rich in limestone. The vines average about 80 years old.

Appellation	Châteauneuf-du-Pape AOC, Southern Rhône
Grapes	82% Grenache, 18% Syrah
Terroir	Grenache: La Gardiole (red soils, rounded pebbles); Syrah: Palestor (sandy limestone)
Vine Age	About 80 years on average
Élevage	Grenache 12 months in foudres; Syrah 10 months in barrels and demi-muids
Production	13,000 bottles

WINEMAKING & AGING

A traditional approach: the grapes are fully destemmed and each variety is vinified separately, at controlled temperature, with one or two pump-overs a day and three to five délestages. The long maceration lasts several weeks, and each vat is tasted daily to choose the moment of racking; free-run and press wines are kept apart. The Grenache then ages 12 months in large foudres, the Syrah 10 months in barrels and demi-muids to round its tannins, and the final blend is decided by tasting.

TASTING NOTES

Meaty black cherry, ripe strawberry and crushed red fruit on the nose, with sappy garrigue, flowers, rosewater, black olive and a peppery spice box. The palate is medium- to full-bodied, round, juicy and concentrated, with ripe, fine tannins and an elegant, spicy finish. Charming and delicious now, it will drink beautifully through 2035 and beyond.

FOOD PAIRING

Serve at 16 to 18°C (61 to 64°F). Perfect with red meats, beef bourguignon, roast wild boar, lamb with herbs, and aged cheeses.

CRITICAL RECOGNITION

Decanter — 93 points (October 2024).

Jeb Dunnuck — 91 points. “Medium-bodied, charming, spicy, and complex… as charming and satisfying as they come.” Drink 2025–2035.

Vinous — 90 points (Nicolas Greinacher). Spice box, pepper, rosewater and ripe strawberry; full-bodied, round and concentrated, delivering considerable pleasure right away. Drink 2027–2038.

The Wine Advocate — 90 points (Yohan Castaing). Round and sappy, juicy, with an elegant, spicy finish: “a classic.” Drink 2025–2035.

Guide Hachette 2026 — ★★★ Coup de cœur for the 2022. The previous vintage was crowned the guide's highest honor.

WHY THIS WINE

Châteauneuf-du-Pape is one of France's most famous names, and many of its wines chase power. The Grand Tinel Tradition is made by a family that has lived in the village for five centuries, from 80-year-old vines, with a light, precise touch. Four leading critics score the 2023 from 90 to 93 points, and Guide Hachette crowned the 2022 with three stars and a coup de cœur: classic Châteauneuf, elegant, generous and true to its roots.

Classic Châteauneuf, crowned by the critics.