Châteauneuf-du-Pape, Domaine du Grand Tinel 2018



Region

The Southern Rhone is home to many famous appellations with a great variety of soils and microclimates, though in general sees ideal growing conditions that are warm and dry, with the Mistral wind proving a defining feature. Grenache forms the backbone of southern Rhône blends, including Châteauneuf du Pape, Gigondas and Vacqueyras. With a range of varieties grown, the region sees a range of styles produced from quality red and white wines to the aromatic dessert wine Muscat de Beaumes de Venise.

Producer

The Domaine du Grand Tinel is a large estate of 55 hectares of Châteauneuf-du-Pape vineyard. The estate is owned by Eli Jeune and family, based in the town of Châteauneuf-du-Pape. The vineyards are dominated by the rolled pebbles (locally known as `Galets`) of the southern Rhone floodplain. These were deposited when the Rhone was a torrent, bringing fragment of rock down from the Alps. The estate makes traditional wine, rich and robust with the aromas of Provencal herbs.

Tasting Notes

This famous wine is produced from 50-year-old vines grown on the pebble strewn slopes surrounding the village of Châteauneuf du Pape, an area with a rich and long history of vine cultivation back to 1308. Traditional Châteauneuf, like Tinel, is predominantly blended from Grenache with Syrah, with the minor addition of up to 12 other varieties including Mourvèdre. After 24 months maturation in oak barrel, the richness and power is softened with complex aromas of wild herbs, cedar and pepper. It has concentrated flavours of cherry, strawberry and prune held by a strong spicy character with luscious notes of chocolate and mocha on the finish.

Food

Fuller flavoured red meats particularly game, roast duck, stews with rich sauces such as Beef Bourguignon or strong cheeses.

Technical Information	1	
Country	France	Dry/Sweet Style
Region	Southern Rhone	Alcohol Content
Grape(s)	Grenache Noir (60%) Syrah (40%)	Closure Style
Туре	Red	Organic/Biodyna
Style	Smooth	Allergens
Oaked Style	Oaked	Variation (Varia
Body Style	Medium bodied	Vegetarian/Vega
Sustainable	Yes-certified sustainable	

Dry/Sweet Style	Not applicable	
Alcohol Content	15.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk: Egg:	No No
Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes



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