# Chateauneuf du Pape Blanc Dom. Grand Tinel 2020



## 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 Châteauneufdu-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**

White Châteauneuf remains something of a rarity although this complex and exotic blend of Grenache Blanc, Clairette, Rousanne and Bourboulenc varieties offers a serious alternative to white Burgundy as a full bodied accompaniment to fine foods. A combination of citrus fruits, apricot, peach and vanilla create an evocative bouquet, which is followed through on the palate with a rich concentrated finish.

#### Food

Foie gras, white meats, including pork and veal, as well as roasted vegetables

| Technical | Information |  |
|-----------|-------------|--|
|           |             |  |

| Country  | France  | Dry/Sweet Style                          | Dry                                  |     |
|--|---|--|--------------------------------------|-----|
| Region   | Southern Rhone  | Alcohol Content                          | 15%                                  |     |
| Grape(s)   | Grenache Blanc (50%)<br>Roussanne (25%)<br>Bourboulenc (15%)<br>Clairette (10%) | Closure Style                            | Cork                                 |     |
|  |   | Organic/Biodynamic                       | No                                   |     |
|  |   | Allergens                                | Milk:                                | No  |
| Туре   | White   |  | Egg:                                 | No  |
| Style  | Fruity  | Vegetarian/Vegan                         | Vegetarian:                          | Yes |
| Oaked Style  | Lightly oaked   |  | Vegan:                               | Yes |
| Body Style   | Medium bodied   |  |                                      |     |
| Sustainable  | Yes-certified sustainable   |  |                                      |     |
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