



## HOUSE OF TOWNEND

### Domaine du Vieux Télégraphe 'La Crau' 2021, Châteauneuf-du-Pape

**Price** £75.00  
**Code** VTEL315

The family run Brunier estate encompasses around 70 Ha across the windswept, arid and desolate Le Crau plateau and their wines are arguably the top wines from the whole appellation.

#### Tasting Notes:

A wonderful wine! The palate is in perfect harmony with the nose, with fine elegant red fruits and a bouquet of spice, along with slight garrigue undertones, and tannins that ooze finesse. 2021 breaks the series of series of sunny vintages since 2015, which has resulted in a beautiful balancing freshness to the wine giving an equilibrium that will enable a long ageing process.





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Specification	
<b>Vinification</b>	The grapes are handpicked, sorted and partially destemmed and then fermented in stainless steel tanks for between 25 - 35 days. After nine months in concrete tanks, the wine is then aged for 10 months in 60hl oak foudres. The wine is then bottled, without filtration, after 20 months.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink 2028 onwards
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Châteauneuf-du-Pape
<b>Type</b>	Red Wine
<b>Grape Mix</b>	65% Grenache, 15% Syrah, 15% Mourvèdre, 5% Cinsault, Clairette and other permitted varieties
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2021
<b>Body</b>	Hearty, rustic and full flavoured
<b>Producer</b>	Domaine du Vieux Télégraphe
<b>Producer Overview</b>	Vieux Télégraphe is one of the most renowned estates of the Southern Rhône.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	a bold and flavourful red wine that pairs best with barbecued beef ribs, duck, hamburgers, venison stew