



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Châteauneuf-du-Pape 'La Crau' 2018, Domaine du Vieux Télégraphe

|              |         |
|--------------|---------|
| <b>Price</b> | £67.50  |
| <b>Code</b>  | VTEL300 |

An outstanding Chateauneuf-du-Pape. Produced from vineyards located on the stony plateau of La Crau in the south east of the appellation, where the villages of Bédarrides and Courthézon meet. The vines average 60 years of age and the vineyard is the hottest in Châteauneuf-du-Pape. It is always one of the first to pick. .

### Tasting Notes:

The bouquet is typically discreet but push deeper and it is vinous, rich and ripe. The palate is ripe yet also structured and taut, with delicious spice and sweetness from the Grenache showing well. An outstanding Chateauneuf-du-Pape.





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| Specification     |   |
|-------------------|---|
| Vinification      | NThe 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. This is then bottled, without filtration, after 20 months.   |
| ABV               | 14.5%   |
| Size              | 75cl  |
| Drinking Window   | Drink from 2024 through to 2035   |
| Country           | France  |
| Region            | Rhône Valley  |
| Area              | Châteauneuf-du-Pape   |
| Type              | Red Wine  |
| Grape Mix         | 65% Grenache, 15% Syrah, 15% Mourvèdre, 5% Cinsault   |
| Genres            | Fine Wine   |
| Vintage           | 2018  |
| Body              | Hearty, rustic and full flavoured   |
| Producer          | Domaine du Vieux Télégraphe   |
| Producer Overview | Vieux Télégraphe is one of the most renowned estates of the Southern Rhône.   |
| Closure Type      | Cork  |
| Food Matches      | Enjoy with the finest cuts of red meats, lamb and even goat. Good cheese and the smellier the better!   |
| Press Comments    | Joanna Simon, The Festive Red Wine Guide 2025: "Rich and intense with lustrous tannins and youthfully peppery fruit, this Châteauneuf from one of my favourite estates is already hugely satisfying but can only get better. I am still drinking my 1998s with immense pleasure – not least with roast, stuffed goose. It would also pair with game and red meat roasts and casseroles or vegetarian cassoulets." |