HOUSE OF TOWNEND

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



Price	£67.50
Code	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	N/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. 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."