



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Châteauneuf-du-Pape 'La Crau' 2016, Domaine du Vieux Télégraphe

Price	£59.49
Code	VTEL275

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:

Rich, dark and dense with smoky red berry fruit, notes of coffee, minerals and sweet oak. This is a big chewy wine with great ageing potential.





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Specification	
Vinification	The vines average 60 years of age and the vineyard is the hottest in Châteauneuf-du-Pape. The grapes are handpicked, sorted and partially destemmed and then fermented in stainless steel tanks for between 25 - 35 days. After 9 months in concrete tanks, the wine is then aged for 10 months in large oak foudres. This is then bottled, without filtration, after 20 months.
ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2039
Country	France
Region	Rhône Valley
Area	Châteauneuf-du-Pape
Type	Red Wine
Grape Mix	65% Grenache Noir, 15% Syrah, 15% Mourvèdre, 5% Cinsault, Clairette
Genres	Fine Wine
Vintage	2016
Body	Hearty, rustic and full flavoured
Producer	Domaine du Vieux Télégraphe 2016
Producer Overview	Vieux Télégraphe is one of the most renowned estates of the Southern Rhône. The large Domain has about 45 hectares of red grapevines planted, with an average age of around 55 years. Blessed with one of the finest locations in the area, the particularly hot microclimate is such that the Brunier Family, owners of the estate for almost a century, are able to harvest as much as a week ahead of their neighbours. Notes by Daniel Brunier – October 2017 on the 2016 vintage: "We have already forgotten that 2016 was also a dry vintage; from October 2015 to February 2016, we suffered a serious water deficit. Only October and February saw normal rainfall. Read more online
Closure Type	Cork
Food Matches	Enjoy with the finest cuts of red meats, lamb and even goat. Good cheese and the smellier the better!