



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Châteauneuf-du-Pape 'La Crau' 2020, Domaine du Vieux Télégraphe

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**Price** £62.00  
**Code** VTEL310

This is a big wine, but almost invitingly approachable already. 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 70 years of age and the vineyard is the hottest in Châteauneuf-du-Pape.

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### Tasting Notes:

The colour is dark blood red/purple. The bouquet is immediate, full and inviting, with notes of crushed black fruits, Myrtle, cherry and a dusting of sweet spice, with a savoury note of Garrigue and roasted herbs. The palate is full, spicy and layered with jammy red and black fruits, warm earth, spice and a powerful black pepper note that holds the sweet fruit in check. The tannins are plush, almost sensual, and the wine holds its poise and balance incredibly well. It is a big wine, but almost invitingly approachable now, typical of the high Grenache content, and the finish is incredibly long.

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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>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026 through to 2045
<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 sundry others
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2020
<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>	Enjoy with the finest cuts of red meats, lamb and even goat. Good cheese and the smellier the better!