



2007 Domaine du Grand Tinel Chateauneuf du Pape

A Proprietary Blend Dry Red Table wine from Chateauneuf du Pape, Southern Rhone, Rhone, France

Review by Robert Parker

Wine Advocate # 185 (Oct 2009)

Rating: 90

Drink 2009 - 2023

Cost: \$25-\$50

The outstanding 2007 Chateauneuf du Pape performed even better from bottle than it did last year from barrel. A blend of 83% Grenache and the rest Syrah, Mourvedre, and Counoise aged completely in neutral wood foudres, it exhibits aromas of pepper, roasted Provencal herbs, meat blood./juices, kirsch, and black currants. Savory, broad, and intense with velvety tannins as well as superb depth, this is a gorgeous Chateauneuf to drink over the next 10-14 years. A large estate by Chateauneuf du Pape standards (nearly 140 acres), Grand Tinel produces some of my favorite wines of the appellation as they always possess enormous aromatic appeal as well as flavor texture. Since consultant Philippe Cambie arrived in 2002, the quality has gotten dramatically higher. The estate did not present any 2008s for tasting, but given the brilliance of their 2007s, I-m not complaining. Importers: J & R Selections, Lansing, MI; tel. (517) 393-4441 and Alain Junguenet, Wines of France, Mountainside, NJ; tel. (908) 654-6173

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The 2007 Chateauneuf du Pape exhibits copious amounts of licorice, spice box, garrigue, black cherries, and roasted meats, deep, full-bodied flavors, sweet tannins, and a seductive, Provencal personality that oozes with fruit. This beauty should be outstanding as well as accessible when released. It should evolve easily for a decade or more. This large estate, run by the Elie Jeune family, has plenty of surface area in vine as well as some super parcels. There are three cuvees produced. The traditional Chateauneuf du Pape, made from 70-year-old vines, represents a blend of 85% Grenache, 10% Syrah, and 5% Mourvedre. The Cuvee Alexis Establet, a remarkable effort from

the appellation's sector known as Gardiole (renowned for its diverse soils), is fashioned from 103-year-old vines. It is aged in a combination of wood foudres, old small barrels, and cement tanks. The newest offering, the tank-aged Heres, is made from a single parcel of 100% old vine Grenache from Gardiole. Not surprisingly, 2007 is a terrific vintage for this estate. Importers: J & R Selections, Mt. Pleasant, MI; tel. (517) 772-3695 and Alain Junguenet, Wines of France, Mountainside, NJ; tel. (908) 654-6173
