



2007 Domaine du Grand Tinel Chateauneuf du Pape Heres

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: 93+

Drink 2013 - 2030

Cost: \$70

The limited cuvee (300 cases) of 2007 Chateauneuf du Pape Heres comes from 105-year-old Grenache vines. The wine is aged totally in vats as opposed to small barrels or demi-muids, and should have even greater longevity than the Alexis Establet. The 2007 should merit a score in the mid- to upper-nineties in 3-4 years, although it is tightly knit at present. Enormously rich, broodingly backward, and somewhat monolithic, it reveals a dense purple color as well as gorgeously pure fruit, mouth-searing levels of tannin, and surprisingly crisp acids. It is a blockbuster in the making, but patience will be required. Anticipated maturity: 2013-2030. 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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Even more profound is the 2007 Chateauneuf du Pape Heres. The essence of melted licorice and kirsch liqueur intermixed with loamy soil and tobacco leaf characteristics, this full-bodied, layered Chateauneuf is a superb expression of old vine Grenache grown in sandy soils. Dense and pure, with the vibrancy and freshness that characterize this potentially legendary vintage, this 2007 should evolve for 15-20+ years. 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
