



# DOMAINE DU GRAND TINEL

## « Blanc »

### CHÂTEAUNEUF-DU-PAPE

The Jeune family is a longstanding and well-known dynasty of Châteauneuf-du-Pape who can trace their ancestors back to the 14th century. The marriage of Christiane Establet with Pierre-Elie Jeune in the 1960's united the properties of these two venerable families, establishing Domaine du Grand Tinel, one of the largest estates in the appellation. The inspiration for the name Tinel comes from the Latin for "cask". Today, Christophe Jeune and his two sisters, Beatrice and Isabelle, carry on the tradition of producing traditional-style Châteauneuf in a family-run affair.

Domaine du Grand Tinel's 138 acres of vines in Châteauneuf-du-Pape are scattered across the appellation, over a variety of soil types. The vineyard parcels for the white wine comes from three districts: La Gardiole, Terres-Blanches, and La Crousroute in the northern and southern tips of the appellation respectively. The soils are made up of iron-rich clay soils on ancient stony alluviums, and the limestone of *terres blanches*. *Galets roulés* stones conserve the sun's heat during the day and release it at night, helping the plant reach full ripeness.

The goal is freshness, and these soils produce a style of wine that is very elegant and fine, reminiscent of Burgundy, a good drinking wine that pairs well with scallops, truffles, and fusion cuisine. Malolactic fermentation is blocked, so as to create a wine with minerality and defining aromas of white flowers accentuated by the Bourboulenc and Grenache. Interestingly, these aromas of white flowers and crisp minerality so prevalent in its young years give way after 5 to 10 years to a different style as the wine enters its second life, with almond and pineapple taking center stage.

#### ORIGIN

RHÔNE

#### APPELLATION

Châteauneuf-du-Pape

#### VINEYARDS

138 acres of +/- 40-year-old vines throughout region.  
Soils are sandy-clay with *galets roulés*.  
Certified organic – European standards

#### BLEND

70% Grenache Blanc  
10% Clairette;  
10% Roussanne  
10% Bourboulenc

#### FARMING

Hand-harvested and sorted in vineyards.  
Transported to cellar with dry ice to avoid oxidation.

#### WINEMAKING

7 months on lees with regular bâtonnage in barrel Blending done before bottling.

#### ALCOHOL CONTENT

12%

**ACCOLADES FOR 2016**  
International Wine Report – 91 Points  
Jeb Dunnuck – 90 Points

