

# Domaine du Vieux Télégraphe Châteauneuf-du-Pape "La Crau" red 2015

Product price:

**€810.00**



**Product features:**

Area: SOUTHERN RHONE

Winemaker: Frédéric et Daniel Brunier

Vintage: 2015

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 17.5/20

Wine Advocate (Parker): 94/100

Cépage dominant: grenache

Alcool: 15

### Product short description:

The myth of Vieux Télégraphe in Châteauneuf-du-Pape remains strong! 17.5/20 RVF. Released from the domaine in 2024.

### Product description:

**PRESENTATION OF VIEUX TELEGRAPHE**  
**+ ALL ITS OTHER WINES IN STOCK**

Comments on this

### Domaine du Vieux Télégraphe, Châteauneuf-du-Pape "La Crau" red 2015

**RVF Guide to the Best Wines of France 2018** : 17.5/20. Favorite. *We love its complex nose with floral notes, its rich and sunny palate, with preserved grain finesse. The terroir of La Crau is evident in this powerful and intense fruit on the palate, which, displaying a high degree of maturity, evolves into elegant notes of orange peel.*

**Robert Parker's Wine Advocate** (Joe Czerwinski - Oct. 2017): 94/100. *The flagship wine, the 2015 Chateauneuf du Pape, is a blend of 60% Grenache, 20% Mourvèdre, 15% Syrah and 5% other permitted varieties. It features delicate floral scents and ample cherry and licorice aromas. Somehow, it manages to be full-bodied and almost creamy in texture but without much weight, then it ends powerfully, with a flourish of rich Mexican chocolate on the long, silky finish. It should drink well for up to 20 years. Drink date 2017-2035.*

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**Robert Parker's Wine Advocate (Jeb Dunnuck, Oct. 2016):** 92-94/100. *The 2015 Châteauneuf du Pape is a classic wine from this team that shows the elegance and purity that's the hallmark of the estate. Crushed flowers, lots of salty minerality, black raspberries and spice flow to a medium to full-bodied, layered Châteauneuf du Pape that needs 4-5 years of cellaring and will drink nicely over the following 10-15 years.*

**Technical sheet prepared by the domaine :**

**The vines :** grape varieties Grenache Noir 65%, Mourvèdre 15%, Syrah 15%, Cinsault, Clairette and various 5%. Manual harvest with double sorting in the vineyard followed by a third sorting at the winery.

**The terroir :** stony plateau of La Crau, Miocene Molasses (1 to 1.5m deep) resting on a thick layer of clay rich in pebbles, and covered by a mantle of alpine diluvium, commonly known as "rolled pebbles".

**Vinification :** light crushing and selective destemming, traditional fermentation of 25 to 40 days in stainless steel and wooden tanks under controlled temperature. Pressing in pneumatic press, systematic malolactic fermentation.

**Aging :** 20/22 months in French oak foudres (60 hl). Bottling without fining or filtration.