

Vignobles Brunier Chateauneuf-du-Pape "Telegramme" red 2021 MAGNUM



 Vieux Télégraphe.
CHATEAUNEUF-DU-PAPE

Product price:

€267.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Frédéric et Daniel Brunier

Vintage: 2021

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: sustainable agriculture

RVF: 95/100

Wine Advocate (Parker): 91/100

Cépage dominant: grenache

Alcool: 15

Product short description:

95/100 RVF. The second wine of the Domaine du Vieux Télégraphe, perfect to enjoy younger, while waiting for its "big brother".

Product description:

PRESENTATION OF VIEUX TELEGRAPHE
+ ALL ITS OTHER WINES IN STOCK

Comments on this:

Châteauneuf-du-Pape "Télégramme" 2021 from Domaine du Vieux Télégraphe MAGNUM:

La Revue du Vin de France (oct 2023) : **95/100**. *The "gateway" of this historic domaine has become a wine in its own right, as it is no longer solely composed of young vines but also includes some of the vines from the old domaine de la Roquette. Its sumptuous aroma leads us to scents of red fruit coulis. Fine and graceful, with a delicate texture, this wine is held by delicate tannins, with an appetizing and indulgent fruit."*

Guide RVF des Meilleurs Vins de France 2024 (sept. 2022) : 90/100. *Télégramme remains in the spirit of the 2021 vintage with moderate richness and amplitude, a less dense mid-palate, and more pronounced tannins.*

Robert Parker's Wine Advocate (Joe Czervinski, sept. 2023) : **91/100**. *The plump, succulent 2021 Chateauneuf du Pape Telegramme offers cheerful strawberry, raspberry and redcurrant fruit. It's medium to full-bodied, silky and elegant, offering plenty of near-term enjoyment. Tasted twice, with consistent notes. **DRINK DATE 2023-2030.***

Technical sheet written by the domaine:

The vines: grape varieties 80% grenache - 10% syrah - 6% mourvèdre - 4% cinsault, manual harvesting, double sorting of the harvest in the vineyard followed by a third sorting at the entrance to the cellar.

Vinification: Systematic destemming, traditional fermentation in tanks for about 25-30 days. Controlled temperature. Pressing in pneumatic press, systematic malolactic fermentation.

Agging: In tanks for the first 10 months then transferred to large casks for about 6 months. Bottling with light filtration at 15 - 16 months of age.