

Vignoble Brunier Chateauneuf-du-Pape "Piedlong" red 2021



 Vieux Télégraphe.
CHATEAUNEUF-DU-PAPE

Product price:

€378.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Frédéric et Daniel Brunier

Vintage: 2021

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 94/100

Wine Advocate (Parker): 92-94/100

Cépage dominant: grenache

Alcool: 15

Product short description:

94/100 RVF. 92-94/100 (Czerwinski/Parker, Sept. 2023). A special cuvée from the **Domaine du Vieux Télégraphe**. A superb blend of two plots and complementary grape varieties, 90% old Grenache (70 years) from Piedlong and 10% Mourvèdre (50 years) from Pignan (sands neighboring Rayas).

Product description:

PRESENTATION OF VIEUX TELEGRAPHE
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Châteauneuf-du-Pape "Piedlong" 2021 Famille Brunier (Vieux Télégraphe):

RVF Guide to the Best Wines of France 2023 (Sept. 2022) : **94/100**. *Logically, the reds of 2021 are a notch below those of the 2020 vintage. The fleshy Grenache of Piedlong is more cohesive [than Vieux Télégraphe 2021]. The aromatic palette, strongly marked by Grenache, is caught between fruit and floral notes, with faded rose, potpourri bouquet, and cherry brandy... The palate is round, vinous, with less tannic density than the other wines of the vintage. The whole is captivating in its harmony. **Peak 2023-2028**.*

Robert Parker's Wine Advocate (Joe Czerwinski, Sept. 2023): **92-94/100**.

Tasted just prior to bottling, Piedlong's 2021 Châteauneuf-du-Pape is a blend of 90% Grenache and 10% Mourvèdre from the lieu-dit of the same name. Scents of roses, red berries and citrus zest appear on the nose, while the medium to full-bodied palate is silky and elegant, with a hint of cracked pepper on the lingering finish. . **drink date: 2023-2030**

Technical sheet written by the domaine:

SURFACE AREA : 12 hectares.

SOIL AND SUBSOIL : for 9 ha, the lieu-dit Piedlong: Miocene molasses (1 to 1.5 m deep) resting on a thick layer of clay rich in pebbles, and covered by an alpine diluvium mantle, commonly known as 'rolled pebbles'. For 3 ha: the lieu-dit Pignan, known for being one of the few sites with sandy soil on the surface, resting on a clay-sandy mix and friable stone called 'pierre du Gard'.

GRAPE VARIETIES : 90% Grenache from 70-year-old vines, 10% Mourvèdre from 50-year-old vines.

VINIFICATION : manual harvest with double sorting in the vineyard followed by a third sorting at the entrance to the cellar. Light crushing and selective destemming, traditional fermentation for a minimum of 30 days in concrete and wood tanks under controlled temperatures. Pressing in pneumatic press, systematic malolactic fermentation.

AGING : 20 to 22 months in 60-hectoliter French oak casks.

PERSONALITY AND AGING POTENTIAL : a Châteauneuf-du-Pape that perfectly balances richness and freshness, robustness and femininity, velvety texture and minerality.

TASTING TEMPERATURE : 17 °C.