

Domaine du Vieux Telegraphe Chateauneuf-du-Pape "La Crau" red 2021 MAGNUM



Product price:

€543.00

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: 92/100

Wine Advocate (Parker): 95/100

Cépage dominant: grenache

Alcool: 15

Product short description:

92/100 RVF. **95/100** (Castaing/Parker, Oct. 24). The myth of Vieux Télégraphe in Châteauneuf-du-Pape remains strong. Still quite young in 2023, especially in magnum!

Product description:

PRESENTATION OF VIEUX TELEGRAPHE
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine du Vieux Télégraphe Châteauneuf-du-Pape red 2021 MAGNUM:

Robert Parker's Wine Advocate (Yohan Castaing, Oct. 2024): **95/100**. *Delicate*

*aromas of spices, licorice, garrigue, dark berries, and dark cherries preface the 2021 Chateauneuf du Pape La Crau, a medium to full-bodied, layered and textured Châteauneuf-du-Pape. It is framed around velvety, elegant tannins, with good depth at the core and a pure, precise texture that segues into a long, delicate and ethereal finish. Superb! **DRINK DATE 2024-2044.***

Robert Parker's Wine Advocate (Joe Czerwinski, May 2022): **92-94/100.**

*Still in tank when I visited in June 2023, the 2021 Chateauneuf du Pape La Crau features scents of crushed stone accenting ripe cherries and hints of garrigue. Medium to full-bodied, it offers taut acids allied to silky tannins and ample length on the finish. It's not a huge blockbuster, but it fits nicely with the Brunier family's evolution toward more elegance in their wines. Tasted twice, with consistent notes. **Drink date: 2023-2033***

Technical sheet written 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 the 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.

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