

Vignobles Brunier "Le Pigeoulet des Brunier" red 2022



 Vieux Télégraphe.
CHATEAUNEUF DU PAPE

Product price:

€96.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Frédéric et Daniel Brunier

Vintage: 2022

Appellation: IGP Vaucluse

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 88/100

Wine Advocate (Parker): 89/100

Cépage dominant: grenache

Alcool: 14,5

Product short description:

A lovely Grenache vinified with the same care as their Grands Crus by the Brunier family in Châteauneuf du Pape, in the cellars of their illustrious Domaine du Vieux Télégraphe. Be aware, 2022 is more robust than previous vintages and approaches more of a Châteauneuf than just a simple "quaffing wine"! For more enjoyment in 2024, prefer the superb Pigeoulet 2021!

Product description:

PRESENTATION OF VIEUX TELEGRAPHE
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Vignobles Brunier "Le Pigeoulet des Brunier" red 2022:

RVF Guide to the Best Wines of France 2025 (August 2024): 88/100. *Still juicy, it evolves from a floral and infused profile to a more powerful register: it is no longer the digestible "everyday" wine we once knew.*

Robert Parker's Wine Advocate (Yoann Castaing, Oct. 2024): 89/100. *Crafted primarily from Grenache, the 2022 Pigeoulet Vaucluse offers a gourmand, fresh bouquet of dark cherries, garrigue, and wild dark berries. Moderately weighted and with a lovely juiciness, it's both balanced and elegant, featuring bright acidity and a long, mouthwatering finish. The grapes are sourced 80% from the Ventoux region, with the remaining 20% coming from alluvial soils in Châteauneuf-du-Pape. **DRINK DATE 2024-2028.***

Technical sheet written by the domaine:

Geographical situation: A lovely vineyard of 10 hectares divided into 2 complementary parts:

- 3 ha on the left bank of the Rhône, 15km north of Avignon. Modern alluvial soils of the clay-sandy type.
- 7 ha in the municipality of Caromb; lower part of the southwest slope of Mont Ventoux.

Grapes: Grenache 55%, Syrah 15%, Carignan 15%, Cinsault 8%, Mourvèdre 7%, average age of 25 years.

Vinification: Manual harvest, complete destemming, vinification in concrete tanks for 12-15 days under controlled temperatures. Pneumatic pressing, systematic malolactic fermentation.

Aging: In tanks for the first 6 months, then in large casks for an additional 6 months. Bottled after 1 year with light filtration.

Personality: A wine for everyday consumption, with a tender, fresh, and fruity character, capable of providing immediate pleasure and harmonizing with all kinds of cuisine.

Tasting temperature: 15°C.