

Domaine du Vieux Telegraphe Chateauneuf-du-Pape "La Crau" red 1998 (1 bottle)



 Vieux Télégraphe.
CHATEAUNEUF-DU-PAPE

Product price:

€290.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Frédéric et Daniel Brunier

Vintage: 1998

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 95/100

Wine Advocate (Parker): 92-94/100

Cépage dominant: grenache

Alcool: 14,5

Product short description:

This 1998 vintage was exceptionally allocated to us in October 2024, following a special request from one of our clients, the world football champion in 1998...

Product description:

PRESENTATION OF VIEUX TELEGRAPHE
+ ALL ITS OTHER CUVÉES IN STOCK

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The Wine Review of France (magazine) : 95/100.

Robert Parker's Wine Advocate (Robert M Parker Jr, June 2010): 95/100. *Between 1978 and*

2007, this 1998 is the greatest Vieux Telegraphe that was produced. It has taken a good decade for this wine to shed its tannins and come out of a dormant, closed period. It has finally emerged, and notes of iodine, seaweed, black currants, incense, and sweet cherries as well as hot rocks jump from the glass of this full-bodied, powerful wine. It possesses considerable elegance and purity, along with loads of raspberries and incense, in a round, juicy, rich style that is just emerging from the closet. The wine is still youthful and a pre-adolescent in terms of its ultimate evolution. Approachable now, it will continue to evolve for another 15-20 years. Bravo!

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 the 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 vats 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.