

# Domaine du Vieux Telegraphe Chateauneuf-du-Pape "La Crau" red 2007 (1 bouteille)

Product price:

**€170.00**



**Product features:**

Area: SOUTHERN RHONE

Winemaker: Frédéric et Daniel Brunier

Vintage: 2007

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 18/20

Bettane + Desseauve: 15/20

Wine Advocate (Parker): 96/100

Cépage dominant: grenache

Alcool: 14,5

**Product short description:**

96+/100 Parker, 18/20 RVF. Generously released and out of the cellars of the domaine in September 2020. A great vintage, already enjoyable to taste in 2020, with still a beautiful aging potential for lovers of very old Châteauneuf-du-Pape.

**Product description:**

**PRESENTATION OF VIEUX TELEGRAPHE**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

**Domaine du Vieux Télégraphe Châteauneuf-du-Pape "La Crau" red 2007**

**Robert Parker's Wine Advocate** (Robert Parker, Oct 2009): 96+/100. *The 2007 Vieux Telegraphe may be the greatest wine made at this property since the 2005 and 1998. Dense ruby/purple-tinged with an exquisite nose of salty sea breezes, licorice, ground pepper, jammy black cherries, black currants, figs, and plums, this is a full-bodied, rich, Provençal-styled offering with lots of sweet, ripe tannin. It is surprisingly accessible for a Vieux Telegraphe (this wine normally shuts down several years after bottling), but it should have great longevity (25+ years) given its power, full-bodied mouthfeel, and enormous length and richness. This is a brilliant effort from brothers Frederic and Daniel Brunier.*

**Technical sheet written by the domaine:**

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**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 referred to as "galets roulés".

**Vinification:** Light crushing and selective destemming, traditional fermentation of 25 to 40 days in stainless steel and wooden vats under controlled temperatures. Pressing in pneumatic press, systematic malolactic fermentation.

**Aging:** 20/22 months in French oak foudres (60 hl). Bottled without fining or filtration.