

# Domaine du Vieux Telegraphe Chateauneuf-du-Pape "La Crau" red 2010 (1 bottle)



Product price:

€160.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Frédéric et Daniel Brunier

Vintage: 2010

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 17/20

Bettane + Desseauve: 14.5/20

Wine Advocate (Parker): 97/100

Alcool: 14,5

## Product short description:

97/100 Parker. For some, one of the finest vintages of Vieux Télégraphe, provided you know how to be patient. Perfectly balanced from today, with a very long aging potential. To be enjoyed before 2045! Released from the domaine in 2024.

## Product description:

Learn more about [Domaine du Vieux Télégraphe](#) in general.

## Comments on this Chateauneuf du Pape Domaine du Vieux Telegraphe "La Crau" 2010:

**Robert Parker's Wine Advocate** (Robert Parker, Oct. 2012): 97/100. *Performing considerably better than it did prior to bottling, the 2010 Vieux Telegraphe Chateauneuf du Pape is one of the all-time great Vieux Telegraphes I have tasted in the last 3+ decades. I believe it is even superior to the 2007, which I*

*had several weeks ago. The 2010 boasts a dense purple color along with a sumptuous bouquet of spring flowers, boysenberries, black cherries, black currants, nori (the sushi seaweed wrapper), black olives, licorice and pepper. This full-bodied, meaty, thick, juicy effort possesses a boatload of tannin, but it also has incredible concentration. More massive than I remember from last year, it has put on considerable weight and intensity. Forget it for 3-4 years, and drink it over the following 25-30 years. Kudos to Daniel and Frederic Brunier!*

**Technical sheet written by the domaine for this Vieux Telegraphe 2010:**

**Geographical situation:** 100% rocky plateau of the Crau (Southeast of the appellation. Intersection of the villages of Bédarrides, Châteauneuf-du-Pape and Courthézon).

**Area:** 65 hectares.

**Soil and subsoil:** 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".

**Grapes:** Grenache noir 65%, Mourvèdre 15%, Syrah 15%, Cinsault, Clairette and various 5%.

**Average age of the vines:** 65 years.

**Vinification:** Manual harvest with double sorting in the vineyard followed by a third sorting at the winery. 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. Released for sale after 2 years.

**Personality and Aging:** A very beautiful, classic, and elegant red Chateauneuf du Pape. The best years age 25 years and more.

**Tasting temperature:** 17°C