

Vignoble Brunier Chateauneuf-du-Pape "Piedlong" red 2022



 Vieux Télégraphe.
CHATEAUNEUF-DU-PAPE

Product price:

€360.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Frédéric et Daniel Brunier

Vintage: 2022

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 95/100

Wine Advocate (Parker): 93/100

Cépage dominant: grenache

Alcool: 15

Product short description:

95/100 RVF. A special cuvée from **Domaine du Vieux Télégraphe**. Superb combination of two plots and complementary grape varieties, 90% old Grenache (70 years) from Piedlong and 10% Mourvèdre (50 years) from Pignan (sands neighboring Rayas). To be enjoyed before around 2042.

Product description:

PRESENTATION OF VIEUX TELEGRAPHE
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Châteauneuf-du-Pape "Piedlong" 2022

Guide RVF des Meilleurs Vins de France 2025 (Sept. 2024): **95/100**. *Piedlong possesses that magic and finesse that makes us forget the power and generosity of the vintage.*

Robert Parker's Wine Advocate (Joe Czerwinski, Sept. 2024): **93/100**.

A blend of 90% Grenache (sourced from galets roulés) and 10% Mourvèdre on sandy soils, the 2022 Châteauneuf-du-Pape Piedlong is a stunning wine. Evoking aromas of rose, violets, spices, gamique, and red berries, it's medium to full-bodied, round and structured with bright acids, a long, delicate core of fruit, and a mouthwatering mineral finish.

drink date: 2024-2044

Technical sheet written by the domaine:

SURFACE: 12 hectares.

SOIL AND SUBSOIL: for 9 ha, the lieu-dit Piedlong: Miocene molasses (1 to 1.5 m deep) resting on a thick layer of clay rich in galets, and covered by an alpine diluvium mantle, commonly known as 'galets roulés'. For 3 ha: the lieu-dit Pignan, known to be one of the few sites with sandy soil on the surface and resting on a clay-sandy mixture and friable stone called 'pierre du Gard'.

GRAPE VARIETIES: 90% Grenache from 70-year-old vines, 10% Mourvèdre from 50-year-old vines.

VINIFICATION: manual harvest with double sorting in the vineyard followed by a third sorting at the entrance to the cellar. Light crushing and selective destemming, traditional fermentation for a minimum of 30 days in concrete and wood tanks under controlled temperatures. Pressing in a pneumatic press, systematic malolactic fermentation.

AGING: 20 to 22 months in 60-hectoliter French oak foudres.

PERSONALITY AND AGING POTENTIAL: a Châteauneuf-du-Pape that perfectly balances richness and freshness, robustness and femininity, velvety texture and minerality.

TASTING TEMPERATURE: 17 °C.