

Domaine du Vieux Telegraphe Chateauneuf-du-Pape dry white 2023



Product price:

€480.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Frédéric et Daniel Brunier

Vintage: 2023

Appellation: Châteauneuf-du-Pape

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 96/100

Bettane + Desseauve: 95/100

Cépage dominant: clairette

Alcool: 14

Product short description:

96/100 RVF and 95/100 B+D. The white Châteauneuf from the domaine de Châteauneuf-du-Pape needs no introduction. Just like the reds from the domaine, it will improve with time (between 5 and 10 years). However, it is not a crime to open it immediately; many enthusiasts prefer young Châteauneuf-du-Pape white!

Product description:

PRESENTATION OF VIEUX TELEGRAPHE
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine du Vieux Télégraphe Châteauneuf-du-Pape blanc 2023

RVF Guide to the Best Wines of France 2026 (August 2025): **96/100**. *More sparkling, the white Châteauneuf offers a distinctly southern energy. Its powerful, refined, and ripe juice manages to retain freshness.*

Bettane + Desseauve Guide 2026 (August 2025): **95/100**. *Each cuvée reveals a clear interpretation of the terroir, with contained energy and evident character.*

Technical sheet written by the domaine :

GEOGRAPHICAL SITUATION: stony plateau of the Crau (southeast of the appellation. Intersection of the villages of Bédarrides, Châteauneuf-du-Pape, and Courthézon).

AREA: 6 hectares.

SOIL AND SUBSOIL: Miocene molasses (1 to 1.5 m deep) resting on a thick layer of clay rich in pebbles, and covered by a mantle of alpine diluvium, commonly known as “rolled pebbles”.

GRAPE VARIETIES: clairette 40%, grenache blanc 25%, roussanne 25%, bourboulenc 10%.

AGE OF VINES: average of 45 years.

VINIFICATION: manual harvest with double sorting in the vineyard, followed by a third sorting at the winery. Pressing in a pneumatic press, followed by static settling. Fermentation in barrels, demi-muids, and 30-hectoliter foudres.

AGING: on lees in demi-muids and 30-hectoliter foudres.
Bottling at 1 year.

PERSONALITY AND AGING: a member of the classic school of Châteauneuf-du-Pape whites, more focused on floral aromas than fruity ones, it is characterized by balance and freshness. It may have a hollow period between 4 and 8 years of age, but great years age as well as the reds.

TASTING TEMPERATURE: 12 °C