



2012 Domaine du Grand Tinel Chateauneuf du Pape

A Proprietary Blend Dry Red Table wine from France, Chateauneuf du Pape, Southern Rhone, Rhone, France

Review by Jeb Dunnuck
eRobertParker.com # 215 (Oct 2014)
Rating: 91
Drink 2015 - 2022
Cost: \$24-\$29

The straight 2012 Châteauneuf du Pape is made from 80% Grenache, 17% Syrah and 3% Mourvedre, from the La Gardiole and Palestor lieux-dits, that was aged 12 months in a combination of small barrels, foudre and stainless steel. Kirsch, dried garrigue, cocoa powder and brown spice all come together nicely in this medium to full-bodied, supple, downright sexy 2012. While the initial impression had me thinking it's best consumed earlier rather than later, it showed more structure and length with time in the glass, so my bet is that it will have upwards of a decade of longevity. Domaine du Grand Tinel is run with considerable success by the Jeaune Family, with consulting advice from Philippe Cambie. A large estate, it covers over 130 acres spread throughout the appellation. They produce an outstanding white as well as two Chateauneufs in most vintage, a classic cuvee made from mostly Grenache, and the cuvee Alexis Establet, which is 100% Grenache from ancient vintage. Elevage here is a mix of modern and traditional, with the grapes completely destemmed and aging occurring mostly in foudre, with some stainless steel and small barrels. Importer(s): Serge Dore Selections, 59 S Greeley Ave, Suite 100, Chappaqua, NY 10514 , (914) 861-9206 , www.sergedoreselections.com

2012 Domaine du Grand Tinel Chateauneuf du Pape

A Proprietary Blend Dry Red Table wine from France, Chateauneuf du Pape, Southern Rhone, Rhone, France

Review by Jeb Dunnuck
Wine Advocate # 209 (Oct 2013)
Rating: (90-93)
Drink 2015 - 2022
Cost: \$24-\$29

Moving to the 2012s, the traditional 2012 Chateauneuf du Pape has a delicious, finesse-driven style with sweet red currants, cherry blossom, candied flower and licorice aromas and flavors. Medium-bodied, with good mid-palate depth, it's not a heavyweight, yet should evolve gracefully on its balance

and overall harmony. Sweet tannin rounds out the solid finish. Drink 2015-2022. These solid, perfumed and fruit-loaded efforts are made by the Jeune family, with consulting help by Philippe Cambie. The reds here always show solid aromatics and back it up with supple, deliciously textured mouthfeels. Importers: various American importers including: J & R Selections, Lansing, MI; tel. (517) 393-4441 and Alain Junguenet, Wines of France, Mountainside, NJ; tel. (908) 654-6173 Importer(s): Serge Dore Selections, 59 S Greeley Ave, Suite 100, Chappaqua, NY 10514 , (914) 861-9206 , www.sergedoreselections.com
