



2009 Domaine du Grand Tinel Chateauneuf du Pape

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

Review by Robert Parker
Wine Advocate # 197 (Oct 2011)
Rating: 87
Drink 2011 - 2017
Cost: \$28-\$30

The 2009 Chateauneuf du Pape, a blend of 80% Grenache and the rest mostly Syrah with some Mourvedre aged in foudre as well as tank and old small barrels, exhibits lots of tobacco leaf, red currant, plum, fig and roasted herb characteristics presented in a medium-bodied, stemmy, earthy style. Drink it over the next 5-6 years. Neither vintage of Grand Tinel performed as well as I would have expected given the track record of this excellent, traditional estate over the last two decades. 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

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Grand Tinel's 2009 Chateauneuf du Pape, which comes from two fabulous sectors, La Gardiole and Palestor, is composed of 80% Grenache, 15% Syrah and 5% Mourvedre, all aged in foudre, concrete tanks, stainless steel and small, old barrels. The wine reveals lots of unsmoked tobacco leaf intermixed with red and black currants, cherries, garrigue and earth. It is an elegant, fresh, medium-bodied Chateauneuf to drink over the next 5-7 years. (Not yet released) 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
