



2012 Domaine du Grand Tinel Chateauneuf du Pape Cuvee Alexis Establet

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: 93
Drink 2014 - 2024
Cost:

The 2012 Châteauneuf du Pape Alexis Establet is a knockout effort that has fabulous fruit intensity, medium to full-bodied richness and a sexy, voluptuous style. Coming all from 100+-year-old Grenache vines planted in sand and pebble soils, and aged 12 months in foudre and oak tanks, it gives up notions of black raspberry, mulled blackberries, crushed flowers and herbes de Provence. Already reasonably approachable, enjoy it over the coming decade. 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

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Rating: (91-94)
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Both deeper and richer, with a similar level of purity and focus, the 2012 Chateauneuf du Pape Alexis Establet is a 100% Grenache aged 70% in foudre and 30% in stainless steel. Offering up notions of crushed flowers, menthol, cherry blossom and white chocolate, it is a medium to full-bodied, textured and elegant effort that's hard to resist. It should drink well on release and evolve gracefully for 10-12

years at a minimum. Drink 2015-2024. 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
