

---

# CHÂTEAUNEUF DU PAPE BLANC

Crisp and lively; a classy, high quality white.



Bottle Size: 750 mL

*Vintage:* 2015

*Producer:* Domaine du Grand Tinel

*Country:* France, Rhone

*Composition:*

65% Grenache Blanc, 15% Clairette, 10% Roussanne, 10% Bourboulenc

## WINEMAKER NOTES:

Between Orange and Avignon, on the left bank of the Rhone River, the old Pope's Castle was edified. Pilgrims, Crusaders, Templars, Huguenots, Popes and Kings, as well as Thieves and Invaders all passed through this remarkable place. Two longstanding and well known families of Chateauneuf du Pape, Jeune and Establet, who can trace their ancestors back to the 14th century, united their properties by a marriage between Christiane Establet and Pierre Elie Jeune in 1960's, and the Domaine du Grand Tinel was established in 1972. Today, Christophe, Béatrice and Isabelle Jeune continue the family tradition of producing great wines of the region.

## TASTING NOTES:

It's a medium-bodied, fresh and lively white that has lots of white peach, hints of pineapple, spice and charcoal to go with outstanding balance and integrated acidity. It picks up a touch of minerality and saltiness on the finish.

## PRESS:

90 Wine Advocate, 90 Vinous

## VINEYARD:

**Soil:** Silica-clay with rounded pebbles

## VINIFICATION:

**Malolactic Fermentation:** Suppressed

**Aging:** for 6 months, 80% steel vats, 20% new oak barrels

## VITICULTURE:

The picking, entirely manual, is made early in the morning to keep fresh temperatures. A systematic sorting is made in the vineyard. Transport to the cellar is made under protection of carbonic ice to prevent from oxidations.



FOR MORE INFORMATION VISIT: [KINDREDVINES.COM](http://KINDREDVINES.COM)

