



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Télégramme 2019, Châteauneuf-du-Pape, Domaine du Vieux Télégraphe

Price £31.99
Code TELE080

Deep purple in colour, the bouquet is expressive with ripe, black fruits and a lovely touch of herb. The palate is stunning, tightly structured with fleshy, concentrated black fruits and fine stylish tannins. Drink while you wait for "La Crau" to age.

Tasting Notes:

The Domaine's second wine is produced in a very different way to "La Crau". The grapes are fully destemmed before traditional 12-day fermentation in temperature controlled stainless steel tanks. A period of 9 months ageing in concrete tanks is followed by 6 months in oak foudres. The blend is bolstered by the addition of grapes from 45 year old vines of Château La Roquette, Vieux Télégraphe's sister property. Deep purple in colour, the bouquet is expressive with ripe, black fruits and a lovely touch of herb. The palate is stunning, tightly structured with fleshy, concentrated black fruits and fine stylish tannins. Drink while you wait for "La Crau" to age.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	The Domaine's second wine is produced in a very different way to "La Crau". The grapes are fully destemmed after sorting at the winery before traditional 12-day fermentation in temperature controlled stainless steel tanks. a warmer temperature has been adopted, circa 22C for approx 10 days. A period of 9 months ageing in concrete tanks is followed by 6 months in used oak foudres.
ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Rhône Valley
Area	Châteauneuf-du-Pape
Type	Red Wine
Grape Mix	80% Grenache, 10% Syrah, 6% Mourvèdre, 4% Cinsault
Genres	Fine Wine
Vintage	2019
Body	Hearty, rustic and full flavoured
Producer	Domaine du Vieux Télégraphe
Producer Overview	Vieux Télégraphe is one of the most renowned estates of the Southern Rhône.
Closure Type	Cork
Food Matches	The perfect partner to a tender beef fillet.