



2017 DOMAINE GRAND VENEUR Châteauneuf-du-Pape Rouge Vieilles Vignes France – Rhône Valley - Châteauneuf-du-Pape AOC



ABOUT DOMAINE GRAND VENEUR / VIGNOBLES ALAIN JAUME

Located in the Orange commune of Châteauneuf-du-Pape, the Jaume family has been dedicated to the art of wine growing since 1826. Since 1979, the domaine has been run by 5th generation Alain Jaume, who is now helped by his children Christophe, Sébastien, and Hélène. The 225-acre estate covers several AOCs and 13 grape types. The Grand Veneur and Clos de Sixte vineyards are certified organic.

ABOUT THE WINE

Grand Veneur's 'Vieilles Vignes' cuvee is produced from 50-100-year-old vines, planted on red clay soils covered with pebble stones. Thanks to time and organic growing techniques, roots go very deep in the soil. Yields are naturally low and grapes highly concentrated.

"Aged 16 months in 55% new French oak (the balance is in concrete), this deep, rich, full-bodied beauty boasts killer notes of black and blue fruits, graphite, charred meats, and crushed rocks. It's straight, focused, and concentrated on the palate, with great, great intensity." – Jeb Dunnuck

RATINGS

95-97 – Jeb Dunnuck

Vintage	2017
Appellation	Châteauneuf-du-Pape AOC
Varietal(s)	45% Grenache, 45% Mourvedre, 10% Syrah
Vinification	Harvest is destemmed and crushed. Fermentation temperature is controlled at 30°C. Vatting period of 18 to 20 days. Matured in concrete vats (40%) and oak casks (60%).
Soil Type	Red clay & pebbled stones
Farming	Organic
ABV	15%
Size	12/750ml / 6/1.5L
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