2019 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

Plots are located in the northern part of Châteauneuf-du-Pape, where the soil is marked by the violence wrought by the Rhône River. It consists of a layer of marine morass of the Miocene period covered by alpine alluvium. The presence of a great number of rounded stones known as "galets" in the earth is evidence of the time when the Rhône, then a torrent, tore fragments of rock from the Alps and deposited them on the plain.

"Lastly, the 2019 Châteauneuf Du Pape Vieilles Vignes is more classic, with a fresh, vibrant, full-bodied style that carries seriously dense black and blue fruits, graphite, scorched earth, and peppery garrigue like aromas and flavors. Rich, powerful, and with plenty of structure, it's going to need bottle age but is certainly a tremendous wine in the making. The blend is 45% each of Grenache and Mourvèdre, with 10% Syrah, that was vinified in stainless steel and aged in 55% new barrels and the balance in concrete tanks." – Jeb Dunnuck

RATINGS
99 pts – Jeb Dunnuck
95 pts – Vinous

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. Aged 55% in new French oak; 45% in concrete vats.
Soil Type	Red clay & pebbled stones
Size	12/750ml / 6/1.5L
UPC	7 84585 00146 0 / 7 84585 01036 3