



# CACHET WINE

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## Châteauneuf-du-Pape 'La Crau' 2013, Domaine du Vieux Télégraphe

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**Code** VTEL250

A world-renowned domaine, producing exceptional rich full-bodied heady wines year on year. This wine is produced from vines averaging 60 years of age and from the hottest vineyard in Chateauneuf-du-Pape, hence it is always one of the first to pick. The Grenache element was reduced this vintage, giving the other varietals a chance to show and hence the domaine's flagship wine is somewhat different this year - it is however another superb Vieux Telegraphe!

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### Tasting Notes:

The bouquet shows expansive aromas of black fruits and fresh forest, the palate full of ripeness, plums, and black fruits. A beautifully structured wine with fine integrated tannins and bags of garrigue flavours.

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Specification	
<b>Vinification</b>	The vines average sixty years of age and the vineyard is the hottest in Châteauneuf-du-Pape. The grapes are handpicked, sorted and partially destemmed and then fermented in stainless steel tanks for between 25 - 35 days. After nine months in concrete tanks, the wine is then aged for ten months in large oak foudres. This is then bottled, without filtration, after twenty months.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2035
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Châteauneuf-du-Pape
<b>Type</b>	Red Wine
<b>Grape Mix</b>	65% Grenache, 15% Syrah, 15% Mourvèdre, 5% Cinsault
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2013
<b>Body</b>	Hearty, rustic and full flavoured
<b>Producer</b>	Domaine du Vieux Télégraphe
<b>Producer Overview</b>	Vieux Télégraphe is one of the most renowned estates of the Southern Rhône.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy with the finest cuts of red meats, lamb and even goat. Good cheese and the smellier the better!