



VIEUX TÉLÉGRAPHE ROUGE

APPELLATION CHATEAUNEUF-DU-PAPE CONTRÔLÉE

SITUATION GÉOGRAPHIQUE: plateau caillouteux de la Crau (sud-est de l'appellation. Intersection des villages de Bédarrides, Châteauneuf-du-Pape et Courthézon).

SUPERFICIE: 50 hectares.

SOL ET SOUS-SOL: molasses du Miocène (de 1 à 1,5 m de profondeur) reposant sur une épaisse couche d'argile très chargée en galets, et recouvertes par le manteau de diluvium alpin, communément appelé "galets roulés".

CÉPAGES: grenache noir 65 %, mourvèdre 15 %, syrah 15 %, cinsault, clairette et divers 5 %.

ÂGE DES VIGNES: 70 ans de moyenne.

VINIFICATION: vendange manuelle avec double tri à la vigne, suivi d'un troisième tri au chai, léger foulage et égrappage sélectif, fermentation traditionnelle de 30 à 40 jours en cuves inox et cuves bois sous températures contrôlées. Pressurage en pressoir pneumatique, fermentation malolactique systématique.

ÉLEVAGE: 20/22 mois en foudres de chêne français de 60 hectolitres. Mise en bouteilles sans collage ni filtration. Mise en marché à 2 ans.

PERSONNALITÉ ET VIEILLISSEMENT: un très beau et élégant Châteauneuf-du-Pape rouge. Les belles années vieillissent 25 ans et plus.

TEMPÉRATURE DE DÉGUSTATION: 17 °C.

FORMATS DISPONIBLES: 75 cl, demi-bt, magnum, jéroboam (3 l), mathusalem (6 l), salmanazar (9 l), nabuchodonosor (15 l).

POTENTIEL DE PRODUCTION: équivalent de 200 000 bts de 75 cl.

VIEUX TÉLÉGRAPHE RED

CHATEAUNEUF-DU-PAPE A.O.C

LOCATION: the stony Plateau de la Crau, in the south-east of the appellation, where the villages of Bédarrides, Châteauneuf-du-Pape and Courthézon meet.

AREA: 123.5 acres.

SOIL AND SUBSOIL: molasse from the Miocene epoch (1-1.5m in depth) sitting on a thick layer of clay with high stone content, and covered by the pebble blanket of Alpine diluvium generally known as "galets roulés".

GRAPE VARIETIES: 65% Grenache Noir, 15% Mourvèdre, 15% Syrah, Cinsault, Clairette and sundry others 5%.

VINE AGE: 70 years on average.

VINIFICATION: grapes are hand-picked, with double sorting at the vine, then a third sorting in the winery. Gentle pressing and selective destemming, followed by 30-40 days' traditional fermentation in temperature-controlled stainless-steel and wooden vats. Pneumatic pressing, then systematic malolactic fermentation.

MATURATION: 20-22 months in French oak foudres (60hl). Bottled unfinned and unfiltered, then released at 2 years.

PERSONALITY AND AGEING: a classic red Châteauneuf-du-Pape, very fine and elegant. The best vintages will age for 25 years and more.

SERVING TEMPERATURE: 17°C.

AVAILABLE SIZES: 75 cl, half-bt, magnum, jeroboam (3 l), methusalem (6 l), salmanazar (9 l), nabuchadnezzar (15 l).

OUTPUT POTENTIAL: equivalent of 200,000 75 cl bts.



MILLÉSIMES VIEUX TÉLÉGRAPHE ROUGE 2007

VIGNERON MAGAZINE – N 48 – PRINTEMPS 2022 – JEAN-LUC BARDE

Il a 15 ans cet élégant qui balade ses commencentements truffés, son balancement velouté et ces gestes purs qui s'appartiennent qu'à lui. Une succession de vagues de *La Mer* de Debussy, des éclats de lumière pourpre, des notes prolongées à l'infini. Celui-là se boira sans cesse excellent, Daniel Brunier l'affirme : « *Il sera toujours plus patient que toi.* » Nous vieillirons ensemble, c'est le mouvement perpétuel du *Boléro* de Ravel, sa finale est éternelle.

SOMMELIER INTERNATIONAL – AOÛT 2010

Nez : plaisant, une belle complexité sur des arômes de petits fruits noirs et rouges très mûrs et de fleurs (pivoine, violette), s'ouvrant à l'aération vers des touches de cerise confite et de réglisse.
Bouche : très aromatique, structurée et puissante. Bien équilibrée. Finale chaleureuse sur des tanins soyeux.
Accord mets et vins : un lapin aux épices. Commentaires : un vin profond et harmonieux

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This was tied for wine of the Thanksgiving weekend that included, among other great wines, the following: 1995 Cos d'Estournel, 1996 Grand Puy Lacoste, 1998 La Mission Haut Brion, 2000 Beaucastel, 2001 Phelps Insignia, 2007 Les Cailloux, and some twenty other spectacular wines. The co-winner was a dazzling 2000 Smith Haut Lafitte, which is really rounding into form. The Vieux Télégraphe was stunning on the nose, stunning on the palate. It was popped and poured and was the immediate, hands-down, no-question-about-it favorite among the dozen or so who drank it. The 1998 Figeac was also a chocolate right bank beauty.

LES MEILLEURS VIN DE FRANCE 2011

8ème rang – [...] Le bouquet dégage immédiatement d'étonnantes et très attachantes exhalaisons de brise marine, légèrement iodées et salées. Sur cette trame, repose un velours de confiture de cerises, de pruneau et de poivre noir. Puis l'algue afflue, accompagnée de jolis baigneurs : cassis, bois de réglisse et tabac blond. L'attaque confirme la richesse que le nez avait déjà révélée. Les tannins sont mûrs, corsés, extrêmement denses. Ils libèrent de la pâte de coing et de cassis, ainsi que de la groselle à maquereau. En rétro-olfaction s'imposent des herbes de Provence et du paprika. La finale est époustouflante, elle touche presque la queue de pan en atteignant 50 caudales, pendant lesquelles se joue une parfaite harmonie d'acide, d'alcool, de figue, de cerise, de poivre blanc, de piment doux et de safran. Dans cette bouteille, la richesse de Crésus, l'esprit de la commune, du Front populaire et des premiers congés payés, s'embrassent jusqu'à l'extase.

INTERNATIONAL WINE CELLAR – #148 – JAN/FEB 2010

(870) Glass-staining ruby. Highly pungent bouquet offers black fruit compote, olive and floral qualities, along with a slightly high-toned quality that recedes with air. The palate-coating, deeply concentrated cassis and blackberry flavors display a slow-mounting spiciness. Pretty powerful for a wine from this estate, showing more heft and dark fruit character than usual. The finish is broad, velvety and impressively persistent. Long-time fans of this property's usually elegant style might not be over the moon for this wine's virility. (Kermit Lynch Wine Merchant, Berkeley CA) 93

GUIDE BETTANE ET DESSEAUVÉ 2010

15/20. Le vin est souple et charmé, sur les fruits à noyau, de longueur correcte mais sans pour autant posséder le volume et la profondeur des plus grandes réussites de la propriété.

WINE ADVOCATE – OCT 2009 – ROBERT PARKER

rating 96 – The 2007 Vieux Télégraphe may be the greatest wine made at this property since the 2005 and 1998. Dense ruby/purple-tinged with an exquisite nose of salty sea breezes, licorice, ground pepper, jammy black cherries, black currants, figs, and plums, this is a full-bodied, rich, Provencal-styled offering with lots of sweet, ripe tannin. It is surprisingly accessible for a Vieux Télégraphe (this wine normally shuts down several years after bottling), but it should have great longevity (25 years) given its power, full-bodied mouthfeel, and enormous length and richness. This is a brilliant effort from brothers Frederic and Daniel Brunier.

DECANTER – NOV 2009 – ***** (19)

JOHN LIVINGSTONE – £30-35
Red cherry, wax and nut nose – a future beauty. Has more structure than most 2007s, fresh and balanced. Red fruit palate and huge tannins.

WINE ADVOCATE – N°179

30 OCT 2008 – ROBERT PARKER
(94-96) – should ultimately eclipse the 2005 and 1998. It appears to be one of the finest wines made by Daniel Brunier and his brother. Its deep ruby color is accompanied by a superb nose of nori seaweed wrappers, licorice, pepper, tobacco leaf, and gobs of sweet black cherry and black currant fruit. Full-bodied with a fabulous texture, purity and freshness (a consistent hallmark of this vintage), a juicy, rich, layered mouthfeel, and a finish that lasts for 45 seconds. Although young, the tannin, acidity, and alcohol are all well-integrated. Typically, this wine tends to be dormant for 3-5 years after bottling, then emerge brilliantly. Therefore, I would wait until 2012 before pulling a cork on this one. Drink it over the following 20-25 years.

WINE SPECTATOR INSIDER – JAMES MOLESWORTH

95 POINTS – \$66 – 4100 cs imported Packed, in a brawny, muscular style atypical for this lush vintage, with a gravelly undertow to the currant paste, braised fig and dark licorice notes. Picks up even more steam on the finish, with grilled mesquite, mineral and garrigue notes and a long, hot stone-filled finish. Best from 2010 through 2030. –J.M.

IWC – JAN-FEV 2009 – JOSH REYNOLDS

90-93 – Saturated ruby. Youthfully brooding nose displays dark berries, tobacco and licorice, plus an undercurrent of smoky minerals. More powerful than what I expect from this estate, boasting deep, chewy cassis and bitter cherry flavors and a late note of bitter chocolate. Impressive for its richness and size, but will it gain the finesse that I associate with this domain?

DECANTER – MAY 2009 – RHONE VALLEY TOP 2007 – J. LIVINGSTONE

***** (19) – Full bouquet, promises to be a beauty. The palate is fresh and balanced, with a mark of tannin following on from a willing bout of red fruits. Drink 2009-2034

TOP 100 2009 – WINE SPECTATOR – 30 DEC 2009

VIEUX TELEGRAPHE RED 2007 GOT THE 3RD RANK

When Châteauneuf-du-Pape became France's first AOC in 1936, Vieux Télégraphe had already been in operation for nearly 40 years. Today, brothers Daniel and Frédéric Brunier farm the domaine's 173 acres located in the appellation's famed La Crau sector. The wine is a blend of 65% Grenache, 15% of each Syrah and Mourvèdre and a dash of Cinsault, Clairette and others, all sourced from vines averaging 60 years of age. 170000cs made.