



# CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

## CHÂTEAUNEUF DU PAPE - HAUTS DES COTEAUX

### 2015



*Les Hauts des Coteaux is the top cuvée from Cellier des Princes which is produced only the best years. To make this cuvée, hillside plots are selected as well as most of the oldest vines.*

#### TERROIR

Top of the hillside vineyards and rounded pebbles mostly in Courthézon, and then in Bedarrides and Sorgues.

#### GRAPE VARIETIES

Grenache 90%, Mourvèdre 5 %, Syrah 5 %

#### WINEMAKING

Careful pruning, de-budding, de-leafing and green harvest. Hand-picked at peak maturity and fast transportation in small containers to the winery to avoid juice release and oxydation.

Destalking, 25 days fermentation and daily releases. Controlled fermentation at 28° to 30°C.

#### AGEING

The wine is matured for 12 months in oak barrel (1/3 new), then several months in bottles.

#### TASTING NOTES

Les Hauts des Coteaux is a wine issued from 60 years old vines located in our best hillsides with low yields (less than 30hl per hectare) to obtain maximum concentration. As the crop has been sorted out and picked

at high maturity, the wine has a complex structure. Aged in barrels, it enhances aromas of vanilla, tasted notes and liquorice. The tannins are very smooth and silky and the long finish is spicy and elegant.

#### TASTING ADVICES

To enjoy from now or can be kept from 6 to 10 years. Serve at 15°-17°C

#### FOOD PAIRINGS

It will match perfectly all kind of meat with sauce such as beef bourguignon, filets of venison with cranberry sauce, or refined cheeses.

#### AWARDS

2019 : 91 Pts Suckling

2017 : 93 Pts Wine Enthusiast, Gold Avignon, Gold Feminalise, Gold Macon

2016 : 94 Pts Wine Enthusiast, Gold Pertuis, Gold Feminalise

2015 : 91 Pts James Suckling, Gold Gilbert & Gaillard

2013 : 91 Pts Vinous, Gold Avignon

2012 : Gold Feminalise, Gold Berliner, Silver IWC & IWSC, 16 Pts Jancis Robinson