



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

CHÂTEAUNEUF DU PAPE - LA CHASSE DES PRINCES

2019



This range has been created in 2017 and is dedicated to gastronomic wines matching with game dishes. This Châteauneuf du Pape will perfectly match Venison, as represented on the label.

TERROIR

Clay and siliceous covered with rounded pebbles

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.

Destemming, 4 to 5 weeks maceration, pumping over and daily release. Controlled temperature at 28° to 30 °C.

AGEING

Matured for 8-12 months in concrete tanks before bottling depending on the years. No oak to show the purest expression of the Grenache and terroir.

TASTING NOTES

This ruby red wine is very complex and elegant with aromas of red currant, red cherries, black berries with spicy overtones such as lavender, thyme and rosemary. Excellent balance in the mouth, tannins are elegant and silky. Rather than showing just concentration, the wine is showing finesse and elegance.

TASTING ADVICES

To enjoy now or can be kept 5-8 years. Serve at 16°-18°C

FOOD PAIRINGS

It will be appreciated with venison and wild mushrooms wellington, squash and venison tajine, grilled ribeye or fine cheeses.



AWARDS

Vintage 2018 : Gold Lyon

Vintage 2017 : Gold Mâcon

Vintage 2016 : 93 Pts Wine Enthusiast // Gold Gilbert & Gaillard

Vintage 2015 : Gold Gilbert & Gaillard // Gold Féminalises