



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Nos Domaines

CÔTES DU RHÔNE (ORGANIC) - DOMAINE ST JACQUES

2022



This vineyard was created in the XVI century by the Marquis de Causans. He gave the name Saint Jacques to this Domaine in remembrance of his son who had the same name as the apostle. Certified organic by Ecocert since 2012.

TERROIR

Clay and limestone. The Vineyard is located in Jonquières, just meters away from vineyards of AOP CDR Villages Plan de Dieu.

GRAPE VARIETIES

Grenache 65%, Syrah 15 %, Carignan 15%, Mourvèdre 5%

WINEMAKING

Destalking, 3 to 4 weeks fermentation, pumping over and daily release. Controlled temperature at 28° to 30 °C. The wines is vinified and matures in concrete, in order to show the purest expression of the fruit and terroir.

AGEING

6 months in concrete tanks to soften the tannins.

TASTING NOTES

An intense red colour with purple glints. The nose is powerful with dominant red fruits notes including raspberry, strawberry and spicy notes as liquorice and garrigue. The mouth exhibits a balance in mouth with ripe fruit, freshness and roundness. Tannins are well-matured and smooth.

TASTING ADVICES

To enjoy now or can be kept 3-5 years. Serve at 15°-17°C

FOOD PAIRINGS

With any mediterranean dishes even spicy ones and also with meat in sauce. Also delicious with cheeses and wokked vegetables.



AWARDS

2022 : Gold medal Macon
2021 : Gold Medal Orange
2020 : Gold Medal Féminalise
2019 : Gold Medal Lyon
2018 : Gold Medal GG 2019
2017 : 2* and Coup de Coeur Guide Hachette
2016 : Gold Medal Orange