



# CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

## CÔTES DU RHÔNE - "LA COURONNE DU PRINCE"

### 2018



*La Couronne du Prince is the top Cuvée from Cellier des Princes in Côtes du Rhône and is made only in the best years. The best parcels are selected to make this cuvée, predominantly Syrah which makes this Cuvée unusual compared to the traditional Grenache based blends from the region. Old vines between 30 and 50 years old are also selected to make this special Cuvée and all the grapes are hand harvested.*

#### TERROIR

Hillside or mourres clay, silicious and alpine deposits (Round pebbles).

#### GRAPE VARIETIES

Syrah 50%, Grenache 45% and Mourvèdre 5%.

#### WINEMAKING

Total destemming, 4 to 5 weeks days traditional vinification and vatting time in concrete tanks. Classic pressing in pneumatic press, daily releases and pumping over.

Controlled temperature of 27 to 32° C.

#### AGEING

12 months in oak barrel (1/3 New Oak)

#### TASTING NOTES

This wine has been selected from the best parcels just outside of the Cheateauneuf du Pape area of appellation based on their soil, age and grape varieties with small yields. This wine is a blend of three classic grape varieties from the Chateauneuf du Pape area: Syrah, Grenache & Mourvèdre. The Syrah brings the structure, the spices with aromas of violets and a deep ruby colour. The Grenache brings strength, fatness and softness. The Mourvèdre brings tannins and body. Thanks to the oak barrel aging, the wine is very complex, showing toasted notes of vanilla, grilled spices and liquorice perfume. This top Cuvée of Côtes du Rhône is very sophisticated, well balanced and shows a lot of elegance and finesse.

#### TASTING ADVICES

From now and can be kept 5 to 10 years. Serve at 16-18 °C.

#### FOOD PAIRINGS

It will perfectly match meat dishes cooked in sauce as well as game (Venison, wild boar...), a rack of lamb and ribeye steaks.

#### AWARDS

Vintage 2018 : 91 Pts Suckling // Gold Medal Feminalise 2020

Vintage 2017 : 90 Pts James Suckling, Gold Medal Orange

Vintage 2016 : 90 pts James Suckling, 2 stars Guide Hachette, Gold medal Mâcon, Gold medal Orange

Vintage 2015 : 88-90 Robert Parker, 1 star Guide Hachette

Vintage 2013 : Gold medal Paris, Gold medal Pertuis, 2 stars and Guide Hachette Coup de Coeur