



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Cellier des Princes

VACQUEYRAS - CELLIER DES PRINCES

2022



This Vacqueyras is made from vineyards located in the Villages of Sarrians in the foothills of the Dentelles de Montmirail, the local mountains named after their sharp-edged ridges and spikes that look like lace (=dentelles)

TERROIR

Clay and limestone soils with river stones from the "garrigues"

GRAPE VARIETIES

65 % Grenache, 25 % Syrah, 10 % Mourvèdre

WINEMAKING

Hand picked, with selection of plots according to their level of maturity. 3 to 4 weeks maceration period. Pressing: by pneumatic press. Traditionnal ageing and vinification methods, with partial de-stemming according to the conditions of the particular vintage in concrete vats (with control of the fermentation temperature).

AGEING

8 months in concrete tanks in order to soften the tannins.

TASTING NOTES

Ruby red color and limpid with purple reflections.
The wine exhibits a bouquet of ripe fruit, blackcurrant coulis, strawberry jam, spice, violets with a hint of garrigue.
Smooth and rich on the palate with soft tannins that pairs well with the liquorice flavours.
Long finish with warm spices.

TASTING ADVICES

To enjoy now or can be kept up to 5 to 10 years. Serve at 16°-18°C

FOOD PAIRINGS

This Vacqueyras makes a perfect accompaniment to veal chops with rosemary, rib-eye, cep omelette, or even chocolate mousse.



AWARDS

Vintage 2023 : Gold Medal Orange 2024
Vintage 2021 : Gold Medal Gilbert & Gaillard
Vintage 2020 : 90 Pts Suckling // Gold Medal and 90 Pts Gilbert & Gaillard ; Gold Medal Brignoles
Vintage 2018 : 90 Pts Dunnuck
Vintage 2016 : Gold Medal Gilbert & Gaillard

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