



# CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Cellier des Princes

## AOP CHÂTEAUNEUF-DU-PAPE CELLIER DES PRINCES WHITE



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*Less than 5000 bottles per year, this white Châteauneuf du Pape is a hidden gem.*

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### TERROIR

Clay and silicious covered with rounded pebbles

### GRAPE VARIETIES

Grenache Blanc 60%, Roussane 30%, Clairette 10%.

### WINEMAKING

Destalking, maceration of grape skin for 6 hours, pressing. Fermentation at low temperature 14 to 16° C in stainless tanks.

Weekly stirring of the lees to add roundness and some fatness.

### AGEING

100% has been aged on lees in oak barrel for 6 months.

### TASTING NOTES

This wine has a clear and brilliant gold colour . Winemaking at low temperature provides this wine with very subtle and delicate aromas. This highlights aromas of honeywax, stone fruits such as peach or plum, and white flowers like acacia or hawthorn. In the mouth, the balance between alcohol and acidity is perfect.

### TASTING ADVICES

To enjoy now or can be kept 3-4 years. Serve at 12°-14°C

### FOOD PAIRINGS

This is a very elegant and delicate wine that perfectly matches both shellfish or fish, chicken in cream, and goat cheeses.



### AWARDS

Vintage 2021 : 91 pts Wine Advocate, Robert Parker // 15.5 Jancis Robinson

Vintage 2020 : 91 Pts Parker

Vintage 2019 : Gold Medal Gilbert & Gaillard

Vintage 2018 : 91 Parker // 90 Pts Wine Enthusiast // Gold Medal Gilbert & Gaillard

Vintage 2017 : 90 Vinous

Vintage 2016 : 91 Parker (Wine Advocate) // Gold Vinsobres