



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Cellier des Princes

AOP CÔTES DU RHÔNE SÉLECTION CELLIER DES PRINCES WHITE



The grapes used in our Côtes-du-Rhône are predominantly handpicked to ensure excellence. With our Côtes-du-Rhône producers often involved in Châteauneuf-du-Pape production as well, our vineyards benefit from experienced harvesting teams who meticulously gather grapes for both appellations. Experience the exceptional quality of our handpicked Côtes-du-Rhône wines.

TERROIR

Clay and limestone. The vineyards are surrounding Châteauneuf-du-Pape.

GRAPE VARIETIES

Grenache blanc 45%, Clairette 27%, Roussane 15%, Viognier 7%, Marsanne 3%, Bourboulenc 3%.

WINEMAKING

Destalking, limited skin contact to preserve freshness and pneumatic pressing. Fermentation in stainless at low temperature 14 to 16° C.

No malolactic fermentation in order to preserve a maximum of freshness and tension.

AGEING

2 to 3 months in stainless tanks before bottling.

TASTING NOTES

This wine is clear and brilliant and shows a yellow gold colour with some green reflections. The vinification at low temperature enhances the aromatic finesse and brings some floral elegance with acacias flowers.

The wines exhibits a perfect balance between freshness, fruit aromas such as apricot and acidity.

TASTING ADVICES

To enjoy now or can be kept up to 2 - 3 years. Serve at 10°-12°C

FOOD PAIRINGS

Enjoyed as an aperitif, it will also match shellfish, cod or salmon.



AWARDS

Vintage 2022 : Gold Concours de Brignoles // Gold Gilbert & Gaillard

Vintage 2020 : 90 Pts « Wine Enthusiast » // 90 Pts James Suckling // Gold Gilbert & Gaillard

Vintage 2019 : Gold Paris

Vintage 2018 : Gold Gilbert & Gaillard

Vintage 2017 : Silver Orange

Vintage 2016 : Gold Paris