



# CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Cellier des Princes

## AOP CÔTES DU RHÔNE VILLAGES TRADITION CELLIER DES PRINCES



Most of our growers own vineyards of Châteauneuf du Pape and vineyards of Côtes du Rhône or Côtes du Rhône Villages. For that reason, the large majority of the grapes used in this Côtes du Rhône Villages have been hand harvested since they can use the same team of harvesters. This way we can offer a superior quality. In addition the vineyards are located just around Châteauneuf du Pape.

### TERROIR

Soils of clay marl and rounded pebbles. The grapes originates from Plan de Dieu and from vineyards in Orange and Courthézon, around Châteauneuf du Pape.

### GRAPE VARIETIES

Grenache 70%, Mourvèdre 15%, Syrah 15%.

### WINEMAKING

Destalking, 3 to 4 weeks maceration, pumping over and daily releases. Controlled temperature at 27 to 32° C.

### AGEING

10 months in concrete to soften and to rounden the tannins. No oak to show the purest expression of the fruit and terroir.

### TASTING NOTES

This ruby red wine with purple glints develops red fruits aromas such as blue berries, black currants and strawberry with spicy overtones. In the mouth, this wine is smooth and its supple structure enhances its fruitforward profile.

### TASTING ADVICES

To enjoy now or can be kept up to 3 - 4 years. Serve at 14°-16°C

### FOOD PAIRINGS

This can be enjoyed now with any Mediterranean dishes, grilled meat, stew and cheese.



### AWARDS

Vintage 2021 : Gold Medal Gilbert et Gaillard 2023 // 90pts James Suckling

Vintage 2020 : Gold Medal Gilbert et Gaillard 2023

Vintage 2019 : 90 pts Tasted by Andreas Larsson // Gold Medal Gilbert et Gaillard 2020

Vintage 2015 : Gold Gilbert & Gaillard

Vintage 2016 : Gold Medal Orange // Gold Vinsobres

Vintage 2017 : Gold Gilbert & Gaillard