Cellier des Princes

Producteurs de Châteauneuf-du-Pape depuis 1925

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AOP CÔTES DU RHÔNE - GRANDE RÉSERVE

Crafted with Care: The majority of our Côtes-du-Rhône grapes are meticulously handpicked. With our vineyards located in close proximity to Châteauneuf-du-Pape, our dedicated harvesting teams ensure optimal quality for both appellations. Experience the excellence that handcrafted precision brings.

TERROIR
Clay and limestone with round pebbles on the surface.

GRAPE VARIETIES
Grenache 80%, Syrah 15%, Mourvèdre 5%.

WINEMAKING
Total destemming, 3 to 4 weeks traditional maceration in concrete tanks. Classic pressing in pneumatic press and daily releases and pumping over.
Controlled temperature of 27 to 32° C.

AGEING
8 months in concrete tanks with partial oak treatment.

TASTING NOTES
This wine is a blend of three classic grape varieties from the Chateauneuf du Pape area: Grenache, Syrah and Mourvèdre. Grenache brings strengh, fatness and softness. Syrah brings the structure, the spices with aromas of violets and a deep ruby colour. Mourvèdre brings tannins and body. The oak treatment adds complexity, toasted notes of vanilla, grilled spices to the fruit driven base. This Grande Réserve Côtes du Rhône has a solid structure, good concentration, and ripe fruit. It is well balanced and shows a lot of elegance and finesse.

TASTING ADVICES
From now and can be kept 3 to 4 years. Serve at 16-18 °C.

FOOD PAIRINGS
It will perfectly match meat dishes cooked in sauce as well as a lamb shank or ribeye steaks.

AWARDS
Vintage 2020 : Gold Gilbert & Gaillard
Vintage 2019 : Gold Gilbert & Gaillard
Vintage 2018 : Gold Gilbert & Gaillard
Vintage 2017 : Gold Berliner Wein Trophy // Gold Gilbert & Gaillard
Vintage 2016 : Gold Gilbert & Gaillard // Gold Féminalises

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