



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Cellier des Princes

AOP CÔTES DU RHÔNE GRANDE RÉSERVE RED



Crafted with Care: The majority of our Côte-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 Châteauneuf du Pape area: Grenache, Syrah and Mourvèdre. Grenache brings strength, 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 Côte 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 Féminales