

Cellier des Princes

AOP CÔTES DU RHÔNE VIEILLES VIGNES RED



The majority of our grapes used in crafting our Côtes-du-Rhône wines are handpicked. As renowned producers in Châteauneuf-du-Pape, our vineyards are meticulously harvested by hand, ensuring optimal quality for this appellation. The grapes are sourced from Vieilles Vignes (Old Vines) in Côtes du Rhône, aged between 40 and 50 years, imparting the wine with personality and concentration.

TERROIR

Clay and silicious with limestone shingle sand pebbles on the surface.

GRAPE VARIETIES

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

WINEMAKING

Destalking, 3 to 4 weeks fermentation, pumping over and releases. Controled temperature at 27 to 32°C

AGEING

6 months in concrete tanks.

TASTING NOTES

This ruby red coloured wine with purple glints develops red fruits aromas and spicy overtones. In the mouth, this wine is smooth and its supple structure emphasizes aromas. Fruitforward and easy drinking wine showing light spices and silky tannins. A perfect everyday wine.

TASTING ADVICES

To enjoy now or can be kept up to 2 - 3 years. Serve at 14°-16°C

FOOD PAIRINGS

This can be enjoyed now with steak frites, any Mediterranean dishes, pizzas, grilled chicken and cheese.



AWARDS

Vintage 2023 : Gold medal Concours de Lyon

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

Vintage 2021: Gold Lyon, Gold Gilbert & Gaillard

Vintage 2020 : Gold « 70 millions de consommateurs » // 89 Pts James Suckling // Gold

Gilbert & Gaillard

Vintage 2019 : Gold Féminalises // Gold Gilbert & Gaillard

Vintage 2018: Gold Paris // 90 Pts Decanter

Vintage 2017: 90 Pts James Suckling //Gold Brignoles// Gold Gilbert & Gaillard //

Bronze Decanter // Bronze IWC

Vintage 2016: Gold Mâcon // Gold Lyon // Gold Berliner Wein Trophy