



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

AOP CÔTES DU RHÔNE VILLAGES LA CHASSE DES PRINCES RED



This range has been created in 2017 and is dedicated to gastronomic wines matching with game dishes.

This Côte du Rhône Villages will perfectly match deer, as represented on the label.

TERROIR

Hillside and mourres clayey silicious. The vineyard are located just around Châteauneuf du Pape.

GRAPE VARIETIES

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

WINEMAKING

Strict selection of the best plots. Destalking, 8 to 10 days vatting time, daily releases. Temperature 28 to 30° C.

AGEING

10 months in tank to soften the tannins

TASTING NOTES

Very beautiful intense red colour. The nose is powerful with red berries such as blackcurrant and blueberries, accompanied by liquorice and spices. Very beautiful balance in the mouth with volume and good structure of smooth and melted tannins.

TASTING ADVICES

To enjoy now or can be kept up to 5 years. 14°-16°C

FOOD PAIRINGS

It will pair very well with Mediterranean food, grilled meat, roasted peppers, with stew and game.



AWARDS

Vintage 2020 : 90 Pts Suckling

Vintage 2019 : Gold Paris // Gold Gilbert & Gaillard

Vintage 2018 : Gold Paris Concours Général Agricole

Vintage 2017 : Gold Gilbert & Gaillard