



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

AOP CÔTES DU RHÔNE HÉRÉDITA RED



Hérédita is a cuvée born from the collaboration between Philippe Cambie, the Grenache master, specialist of the Châteauneuf-du-Pape Cru, named « Winemaker of the Year 2010 » by Robert Parker, and Thierry Ferlay, talented winemaker of Cellier des Princes since 2009.

This exceptional Cuvée made from old vines of Grenache combines tradition and modernity. .

As a motto « NOVE SED NON NOVA », not new material, but new way.

TERROIR

Clay, silicious soils and limestone with some round pebbles on the surface.

GRAPE VARIETIES

Grenache 70% and Syrah 30%

WINEMAKING

Totally destemmed, 4 weeks vatting time with daily releases and pumping over. Controlled fermentation temperature between 25° and 30° C..

AGEING

6 months oak ageing

TASTING NOTES

Very elegant and perfumed nose, exhibiting note of fresh red berries and liquorice. Velvety mouthfeel with smooth tannins and a finale showing a lot of spices.

TASTING ADVICES

To enjoy now or can be kept 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 Orange // 91pts International Wine Report

Vintage 2020 : Gold Féminalises

Vintage 2019 : Gold Terres de Vin // Gold Gilbert & Gaillard // 16.5 Jancis Robinson

Vintage 2018 : Gold Pertuis // 89-92 Pts Jeb Dunnuck

Vintage 2017 : 89-91 by Jeb Dunnuck