



# CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

## AOP VACQUEYRAS LA CHASSE DES PRINCES RED



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

This Vacqueyras will be a perfect pairing with pheasant, as represented on the label.

### TERROIR

Clay and limestone soils with river stones from the "garrigues"

### GRAPE VARIETIES

65 % Grenache, 25 % Syrah, 10 % Mourvèdre

### WINEMAKING

Hand picked, with selection of plots according to their level of maturity.

3 to 4 weeks maceration period. Pressing: by pneumatic press.

Traditional ageing and vinification methods, with partial de-stemming according to the conditions of the particular vintage in concrete vats (with control of the fermentation temperature).

### AGEING

9 months in concrete tanks

### TASTING NOTES

Ruby red color and limpid with purple reflections.

The wine exhibits a bouquet of ripe fruit, blackcurrant coulis, strawberry jam, spice, violets with a hint of garrigue.

Smooth and rich on the palate with soft tannins that pairs well with the liquorice flavours.

Long finish with warm spices

### TASTING ADVICES

To enjoy now or can be kept 5 to 8 years. Serve at 16°-18°C

### FOOD PAIRINGS

This Vacqueyras will pair very well pheasant suprêmes with morels, veal chops with rosemary, rib-eye, or cep omelets.



### AWARDS

Vintage 2023 : Gold Medal Orange 2024

Vintage 2020 : 90 Pts & Gold Medal Gilbert et Gaillard

Vintage 2016 : Gold Medal Gilbert et Gaillard