



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Cellier des Princes

AOP VENTOUX RÉSERVE CELLIER DES PRINCES RED



Discover our exceptional wines from the Ventoux appellation, cultivated at the foothill of Mont Ventoux. Our passionate winemaker create a fresh and balanced wine from a preserved natural environment. Mont Ventoux, the "Giant of Provence," imparts its benevolent influence. Our commitment to ecosystem preservation is reflected in every sip.

TERROIR

Siliceous clay

GRAPE VARIETIES

Grenache 70%, Syrah 30%.

WINEMAKING

De-stemming, vatting for 4 weeks with pumping over. Fermentation temperature 25 to 30° C.

AGEING

6 months in vat.

TASTING NOTES

This wine has a beautiful garnet color with purple reflections.

The nose, fresh and expressive, offers notes of red fruits and cherry. The mouth is round and fruity with very fine tannins. We find notes of red fruits and spices.

TASTING ADVICES

To be kept for 2-3 years. Serve between 14 °C and 16 °C.

FOOD PAIRINGS

A wine to be enjoyed today with all Mediterranean cuisine or with dishes in sauce and cheese.



AWARDS

Vintage 2022 : Gold medal Concours de Brignoles