



# CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

## AOP CÔTES DU RHÔNE SCEAU DU PRINCE WHITE



Most of our growers own vineyards of Châteauneuf du Pape and vineyards of Côtes du Rhône. For that reason, the large majority of the grapes used in our Côtes du Rhône have been hand harvested since they can use the same team of harvesters. This way we can offer a superior quality.

### TERROIR

Clay and limestone. The vineyards are surrounding Châteauneuf-du-Pape.

### GRAPE VARIETIES

Grenache blanc 45%, Clairette 27%, Roussane 15%, Viognier 7%, Marsanne 3%, Bourboulenc 3%.

### WINEMAKING

Destalking, limited skin contact to preserve freshness and pneumatic pressing. Fermentation in stainless at low temperature 14 to 16° C.

No malolactic fermentation in order to preserve a maximum of freshness and tension.

### AGEING

2 to 3 months in stainless tank. Early bottling at the end of the winter to keep the aromatic freshness and the minerality

### TASTING NOTES

This wine is clear and brilliant and shows a yellow gold colour with some green reflections. The vinification at low temperature enhances the aromatic finesse and brings some floral elegance with acacias flowers.

The wines exhibits a perfect balance between freshness, fruit aromas such as apricot and acidity.

### TASTING ADVICES

To enjoy now or can be kept up to 2 - 3 years. Serve at 10°-12°C

### FOOD PAIRINGS

Enjoyed as an aperitif, it will also match shellfish, cod or salmon.



### AWARDS

2023 : Gold Medal Concours Général Agricole Paris

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

2020: Gold Medal Gilbert & Gaillard

2019: Gold Medal CGA Paris

2018: Gold Medal Gilbert et Gaillard

2016: Gold Paris