Cellier des Princes

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

AOP CÔTES DU RHÔNE SCEAU DU PRINCE RED

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.
The grapes are coming from 40 to 50 years old vineyards, which brings personnality and concentration to our Côtes du Rhône.

TERROIR
Clay and silicious with limestone shingle sand pebbles on the surface.

GRAPE VARIETIES
Grenache 80%, Syrah 15%, Mourvèdre 5%.

WINEMAKING
Destalking, 3 to 4 weeks vatting time , pumping over and releases. Controled temperature at 27 to 32° C

AGEING
6 months in concrete tanks.

TASTING NOTES
This ruby red coloured wine with purple glints develops red fruits aromas and spicy overtones. In the mouth, this wine is smooth and its supple structure emphasizes aromas. Fruitforward and easy drinking wine showing light spices and silky tannins. A perfect everyday wine.

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

FOOD PAIRINGS
This can be enjoyed now with steak frites, any Mediterranean dishes, pizzas, grilled chicken and cheese.

AWARDS
Vintage 2023 : Gold medal Concours de Lyon
Vintage 2022 : Gold medal Concours des Vinalies France // Gold medal Concours de Brignoles // Gold medal Concours Gilbert & Gaillard
Vintage 2021 : Gold Lyon
Vintage 2020 : Gold Gilbert et Gaillard 2021 ; Gold 70 M de Dégustateurs // 89 Pts Suckling
Vintage 2019 : Gold Medal Feminalise ; Gold Medal Gilbert et Gaillard
Vintage 2018 : Gold Medal CGA Paris ; Gold Medal Gilbert et Gaillard

Le Cellier des Princes, 758 Route d'Orange - 84 350 Courthézon - FRANCE
Tel +33 (0)4 90 70 21 44 - Fax +33 (0)4 90 70 27 56 - lesvignerons@cellierdesprinces.fr - www.cellierdesprinces.com