

CELLIER DES PRINCES

CELLIER DES PRINCES 'GRANDE RÉSERVE' CÔTES DU RHÔNE

COTES DU RHONE • RHONE VALLEY • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Created in 1925, the Cellier des Princes is the only cooperative cellar on the Chateauneuf du Pape area. They currently have 185 winegrowers. Our wines are vinified with a great number of grape varieties – up to thirteen for the Chateauneuf du Pape. The main grapes used are the Grenache, the Syrah or the Mourvedre together with a whole set of ancient varieties.

Wine Making

Total destemming, 3 to 4 weeks traditional maceration in concrete tanks. Classic pressing in pneumatic press and daily releases and pumping over. Controlled temperature of 27 to 32° C.

Food Suggestions

Pairs well with meat dishes cooked in sauce as well as a lamb shank or ribeye steaks.

TASTING NOTES

This wine is a blend of three classic grape varieties from the Chateauneuf du Pape area: Grenache, Syrah and Mourvèdre. Grenache brings strength, fatness and softness. Syrah brings the structure, the spices with aromas of violets and a deep ruby colour. Mourvèdre brings tannins and body. The oak treatment adds complexity, toasted notes of vanilla, grilled spices to the fruit driven base. This Grande Réserve Côtes du Rhône has a solid structure, good concentration, and ripe fruit. It is well balanced and shows a lot of elegance and finesse.

80% Grenache, 15% Syrah, 5% Mourvèdre grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- ABV%: 15
- Class: Red

REVIEWS

Gilbert & Gaillard | Gold

WWW.CELLIERDESPRINCES.FR/EN/WINES/DES-PRINCES

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

