CELLIER DES PRINCES

CELLIER DES PRINCES LA CHASSE DE PRINCES VENTOUX ROUGE

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This Wine



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.

Wine Making
Cellier des Princes operate with rigorous selection, ensuring that grapes are harvested at ideal ripeness. Fermentation is temperature-controlled, often with destemming and short maceration to extract flavor while retaining purity of fruit and freshness. For the Ventoux range specifically, younger vines and attentive vineyard work underpin the style.

Food Suggestions
Pairs well with grilled Mediterranean dishes, herb-roasted lamb, ratatouille, or aged goat-cheese—any plate that invites red berry sweetness, gentle spice and bright acidity.

TASTING NOTES

On the nose expect a vibrant bouquet of morello cherry, tart red cherry, and roasted red fruit, layered with a hint of black plum and subtle spice. The palate is juicy and balanced, offering ripe red berries, smooth tannins, and a fresh finish that brings forward the lifted mountain altitude influence and crisp acidity. The color is described as medium ruby with bright clarity, adding to the wine's inviting appeal.

Grenache & Syrah grape blend.

VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- Sustainable
- ABV%: 14
- Class: Red

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