Cellier des Princes

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

AOP CHÂTEAUNEUF-DU-PAPE - CUVÉE CENTENAIRE NUMÉROTÉE - LIMITED EDITION 1.5L

Cuvée Centenaire Numérotée is an exceptional cuvée from the oldest vines at Cellier des Princes, celebrating 100 years of history. Composed of 98% Grenache and complemented by Syrah and Mourvèdre, it draws its richness from a variety of terroirs: galets roulés for power and sables for finesse. Aged in French oak demi-muids and in vats, it offers an elegant, complex wine with remarkable length. A limited, numbered edition, to be enjoyed now or cellared for years to come. The label of this special "100 Years" cuvée features an original artwork by Nathalie Pichard, created as part of a collaboration celebrating the centennial of Cellier des Princes. Her artistic contribution brings a distinctive and meaningful visual identity to this limited edition.

TERROIR

The grapes come from a variety of terroirs, with 50% from galets roulés, which bring structure and power to the wine, and 50% from sables, which contribute to its complexity, finesse and elegance. The galets roulés from the Chapoin, Coudoulet and Janasse plots provide the necessary structure, while the Bédines and Saumades sands offer a more delicate, refined dimension.

GRAPE VARIETIES

98% Grenache, 2% Syrah and Mourvèdre

WINEMAKING

The grapes were harvested at optimum ripeness, late in the season, to guarantee concentrated, well-balanced aromas. Traditional vinification was followed, with temperature control to extract the finest aromas and richness from the grapes.

AGEING

The cuvée is aged in French oak demi-muids for 12 months, representing 2/3 of the ageing, giving the wine a subtle woody structure. The remaining 1/3 is aged in stainless steel tanks, preserving the freshness and purity of the fruity aromas. This dual approach creates an elegant, complex and harmonious wine.

TASTING NOTES

The wine's color is a deep red with ruby highlights. The nose is complex, with aromas of ripe black fruit, garrigue and light notes of cocoa and wood. On the palate, the wine is full-bodied, with fine tannins and good length. The balance between power and finesse continues throughout the tasting.

TASTING ADVICES

This cuvée can be enjoyed now or cellared for 5-10 years to further develop its aromas and complexity. Serve at 16°-18°C.

FOOD PAIRINGS

This cuvée lends itself magnificently to roasted meats, such as leg of lamb or grilled entrecôte, as well as dishes in sauce, such as beef stew or chicken with Provence herbs. It also goes well with aged cheeses such as Comté or Cantal, and Mediterranean dishes such as ratatouille or marinated meat brochettes.

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