Cellier des Princes

Producteurs de Châteauneuf-du-Pape depuis 1925

Our Domaines

AOP CHÂTEAUNEUF DU PAPE - DOMAINE LES ESCONDUDES

The name "Escondudes" comes from the Spanish word "Escondidas" (hidden) in reference to the little hidden valley where the vineyard of Domaine Les Escondudes is situated in Bédarrides and belongs to Cellier des Princes since 2017 after its acquisition as the former owner wanted to retire while he had been bringing its superb production to Cellier des Princes for a few decades.

TERROIR

Rounded pebbles on a subsoil of clay in Bédarrides.

GRAPE VARIETIES

Grenache 100%

WINEMAKING

Destalking, 20 days fermentation in stainless steel with daily punching of the cap. Controlled temperature 27 to 32°C. Maturing in concrete tanks to show the purest expression of the Grenache and terroir.

AGEING

10 to 12 months in tank

TASTING NOTES

Thanks to its soil, its grape varieties and its traditional winemaking method, the Domaine des Escondudes offers an elegant tannic structure. It is full and round in the mouth with liquorice flavors and spices coming from the Grenache grape. This elegant wine exhibits red berries notes, such as redcurrant and cherry and a spicy finish. The tannins are polished and fine.

TASTING ADVICES

To enjoy now or can be kept between 5 to 10 years. Serve at 16°-18°C

FOOD PAIRINGS

It will match dishes with sauce, roasted meat, game and cheese. Excellent with a rack of lamb.

AWARDS

Vintage 2025 : 90-92 pts Jeb Dunnuck // Gold Medal Féminalises 2026
Vintage 2024 : Gold Medal Féminalises 2025 // 90 pts Jeb Dunnuck
Vintage 2023 : 93 pts Wine Advocate Robert Parker // Gold Medal Lyon 2024 // Gold Medal Féminalises 2024
Vintage 2021 : 92 pts Wine Advocate, Robert Parker
Vintage 2020 : 92pts Wine Advocate, Robert Parker // 90pts Jeb Dunnuck
Vintage 2019 : 93 Pts Parker // Gold Medal Avignon // 16.5+ Jancis Robinson
Vintage 2018 : 92-94 Pts Parker, Gold Medal Feminalises, Gold Medal Gilbert et Gaillard

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