



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

CÔTES DU RHÔNE - LA CHASSE DES PRINCES



This range was created in 2017 and is dedicated to gourmet wines to match game dishes. This Côtes du Rhône will go perfectly with duck, as indicated on the label.

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

It can be enjoyed now with duck breast fillet, all Mediterranean dishes, pizzas, grilled chicken and cheese.