



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Cellier des Princes AOP CÔTES DU RHÔNE - SÉLECTION ROSÉ



We take great care in selecting the grapes for our Côtes-du-Rhône, with the majority being harvested by hand. Our Côtes-du-Rhône producers, who are frequently also involved in Châteauneuf-du-Pape production, work closely together to handpick grapes for both appellations. This meticulous approach guarantees the utmost quality for our Côtes-du-Rhône wines.

TERROIR

Clay and silicious

GRAPE VARIETIES

Grenache 80%, Syrah, Cinsault 20%.

WINEMAKING

Destalking, pressing with a very short skin contact. Fermentation in stainless tanks at low temperature 14 to 16°C.

AGEING

2 to 3 months in stainless tank

TASTING NOTES

This wine has a brilliant, clear and fresh pale pink colour. The wine exhibits aromas of red fruits (cherry, strawberry) as well as citrus notes. In the mouth, it is well-rounded with a good freshness, minerality and elegance

TASTING ADVICES

To enjoy now but can be kept 1-2 years. Serve at 10°-12°C

FOOD PAIRINGS

It will be appreciated with hot starters, salads, barbecue, pork meat and fish



AWARDS

Vintage 2024 : Gold medal Féminalises

Vintage 2022 : Gold medal Gilbert & Gaillard

Vintage 2020 : Gold medal Gilbert & Gaillard

Vintage 2019 : Gold medal Gilbert & Gaillard

Vintage 2018 : Gold medal Gilbert & Gaillard

Vintage 2017 : Silver Pertuis // Bronze Brignoles

Vintage 2016 : 1* Guide Hachette // Gold Gilbert & Gaillard 2016 // Gold Avignon // Gold Brignoles

Vintage 2015 : Gold Gilbert & Gaillard 2016