



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

AOP GIGONDAS - LA CHASSE DES PRINCES



This range has been created in 2017 and is dedicated to gastronomic wines matching with game dishes. This Gigondas will be a perfect pairing with Wild Boar, as represented on the label.

TERROIR

Alluvial terraces of red clay and limestone with gravels.

GRAPE VARIETIES

Grenache 80%, Syrah 10%, Mourvèdre 5%, Cinsault 5%.

WINEMAKING

Destalking, crushing, 3 to 4 days of vatting time with daily release and punching of the cap. Controlled temperature at 25°-30°C.

Vinification and maturing in cement vats.

AGEING

9 months in tank. No oak to show the purest expression of the fruit and terroir

TASTING NOTES

Deep ruby red colour.

The wine has a very aromatic nose and shows intense red fruits, macerated black fruits and liquorice. The wine exhibits also a lot of Mediterranean spices and herbs such as thyme, rosemary and lavender.

The wine is generous, powerful and full bodied. Even if the wine is structured, the tannins remain smooth.

Racy finish with a great depth.

TASTING ADVICES

To enjoy now or can be kept 6 - 10 years. Serve at 16°-18°C

FOOD PAIRINGS

It will perfectly match dishes with sauce such as braised wild boar shanks with sweet Soy, wild boar fillet with beetroot and cumin seeds, venison steaks and fine cheeses.



AWARDS

Vintage 2023 : Gold Medal Féminales 2024 // 90 pts James Suckling

Vintage 2022 : 89-92pts Jeb Dunnuck

Vintage 2021 : 91 pts Wine Advocate, Robert Parker

Vintage 2020 : 92 Pts Suckling // 90 pts Jeb Dunnuck

Vintage 2019 : 90 Pts and Gold Medal Gilbert & Gaillard

Vintage 2016 : Gold Medal Gilbert & Gaillard