



# CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

## IGP VAUCLUSE - CELLIER DES PRINCES



Introducing Vacluse, a remarkable red wine from the Vacluse, where the Mediterranean climate and unique terroir create an exceptional blend. With a fruity, generous Rhône-style profile, this wine embodies excellence through carefully selected grape varieties. Experience Cellier des Princes' expertise and craftsmanship in every sip, reflecting our commitment to quality and tradition.

### TERROIR

Clay and silicious. Coming from terroirs around Châteauneuf du Pape

### GRAPE VARIETIES

Grenache 70% - Syrah, Caladoc, Carignan 30%

### WINEMAKING

Traditionnal vinification in stainless tanks with destalking, 6 to 8 days fermentation, pumping over.

Controlled temperature at 26 to 28° C.

### AGEING

9 months in concrete tanks to soften and to rounden the tannins.

### TASTING NOTES

This wine has a red cherry colour with purple hints, an intense nose with cherry and black currant flavours and on the palate, notes of small sweet red fruits. It has a firm attack in mouth, supple and fruity this wine will be pleasant when drunk young.

### TASTING ADVICES

To enjoy now or can be kept up to 2 - 3 years. Serve at 14°-16°C.

### FOOD PAIRINGS

It will be best with pizzas, sausages, grilled meats and generally with all type of Mediterranean cooking. This is typical "bistrot" wine, everyday wine.