



# CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

## AOP CÔTES DU RHÔNE - SCEAU DU PRINCE ROSÉ



Most of our growers own vineyards of Châteauneuf du Pape and vineyards of Côtes du Rhône. For that reason, the large majority of the grapes used in our Côtes du Rhône have been hand harvested since they can use the same team of harvesters. This way we can offer a superior quality.

### TERROIR

Clay and limestone.

### 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 tank.

### TASTING NOTES

This wine has a brilliant, clear and fresh pale pink colour. The wine exhibits aromatic 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. 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 Gilbert et Gaillard  
Vintage 2020 : Gold Gilbert et Gaillard  
Vintage 2019 : Gold Gilbert et Gaillard