



CELLIER DES PRINCES



## CELLIER DES PRINCES LES VIGNES DU PRINCE– 2016

Created in 1924, the Cellier des Princes is the only cooperative cellar in the Chateauneuf du pape area. The wines are a product of their environment and show strength, power, structure and richness as a result of the hot, dry climate and chalky, pebbled soils.

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### WINEMAKING

Complete destalking, 6 to 8 days vatting time and pumping to aerate the wine. Aged for 6 months in vats and 2 months in cask.

### GRAPE VARIETY

80% Syrah  
20% Mourvèdre

### ALCOHOL

14.5%

### SERVICE TEMPERATURE

8-10°C

### HOLDING AND PRESERVATION

2 years

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### TASTING NOTES

Spicy berried fruit with typical warm and savoury flavours from the Southern Rhone. Fruity, soft and easy drinking in style.

### FOOD PAIRING

This is a great value Cotes du Rhone which is best served with stews, cheese or drunk on its own.

