



## LES VIGNES DU PRINCE COTES DU RHONE 2016

Created in 1924, the Cellier des Princes is the only cooperative cellar in the Châteauneuf du Pape area. The vineyard of 3.200 hectares offers elegant wines.

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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### TERROIR

Calcareous

### WINEMAKING

Complete de-stalking, 6 to 8 days  
vatting time and pumping over.

Aged for 6 months in vats and 2 months in cask.

### GRAPE VARIETY

80% Grenache

10% Mourvedre

10% Syrah

### ALCOHOL

14.5%

### SERVICE TEMPERATURE

14°C - 16°C

### HOLDING AND PRESERVATION

Within 5 years

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### TASTING NOTES

Spicy berried fruit woven with typical warm and savoury flavours from the Southern Rhône. Fruity and smooth, with supple tannins and a fruity finish.

### FOOD PAIRING

This versatile red accompanies a Sunday roast with all the trimmings; casseroles or cheese.

