

Cellier des Princes

Châteauneuf-du-Pape, Cuvée Les Pierres 2023



RED STILL WINE



FRANCE



RHÔNE



SUITABLE
FOR VEGANS

TASTING NOTE

This ruby red wine is very complex and elegant with aromas of red currant, red cherries, black berries with spicy overtones such as lavender, thyme and rosemary. Excellent balance in the mouth, tannins are elegant and silky. Due to the combination of the sandy subsoil and the Grenache, the wine is showing finesse and elegance.

VITICULTURE

Round pebbles and sandy soils in the village of Courthezon. North-Est of the appellation Châteauneuf du Pape.

VINIFICATION

Hand-picked at peak maturity and fast transportation in small containers to the winery to avoid juice release and oxydation. Destemming, 4 to 5 weeks maceration, pumping over and daily release. Controlled temperature at 28° to 30 °C.

FOOD MATCHING

It will be appreciated with roasted meat, stew, game and will be perfect with cheese.

SIZE	75cl
VINTAGE	2023
ABV	14.5%
GRAPE VARIETIES	Grenache Noir (90%), Mourvèdre (5%), Syrah (5%)
CLOSURE	Natural Cork
SKU CODE	K2846123
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.66
TOTAL ACIDITY	4.72g/l Tartaric
RESIDUAL SUGAR	2.5g/l
SKU	K2846123