



# CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Cellier des Princes

## AOP GIGONDAS - CELLIER DES PRINCES



This Gigondas is made from vineyards located in the Village of Gigondas within the mountain range called Dentelles de Montmirail, named after their sharp-edged ridges and spikes that look like lace (=dentelles)

### TERROIR

Alluvial terraces of red clay and limestone with gravels.

### GRAPE VARIETIES

Grenache 80%, Syrah 10%, Mourvèdre 5%, Cinsault 5%.

### WINEMAKING

Destalking, crushing, 3 to 4 days of maceration with daily release and punching of the cap. Controlled temperature at 20° to 30°C.

### AGEING

9 months in tank. No oak to show the purest expression of the fruit and terroir.

### TASTING NOTES

Deep ruby red colour.

The wine has a very aromatic nose and shows intense red fruits, macerated black fruits and liquorice. The wine exhibits also a lot of Mediterranean spices and herbs such as thyme, rosemary and lavender.

The wine is generous, powerful and full bodied. Even if the wine is structured, the tannins remain smooth.

Racy finish with a great depth.

### TASTING ADVICES

To enjoy now or can be kept 6 - 10 years. Serve at 16°-18°C

### FOOD PAIRINGS

It will perfectly match meat dishes with sauce such as roasted meat, t-bone steaks with shallots, spicy dishes as well and fine cheeses.



### AWARDS

Vintage 2023 : Gold medal Féminalises 2024 ; Gold medal Terre de Vins ; 91 pts James Suckling

Vintage 2022 : 90 Pts James Suckling

Vintage 2021 : 15.5 Jancis Robinson // 90 pts Wine Advocate, Robert Parker

Vintage 2019 : 90 Pts & Gold Medal Gilbert & Gaillard

Vintage 2016 : Gold Medal Gilbert & Gaillard