



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Signature

AOP VACQUEYRAS - LA CHASSE DES PRINCES



This range has been created in 2017 and is dedicated to gastronomic wines matching with game dishes. This Vacqueyras will be a perfect pairing with pheasant, as represented on the label.

TERROIR

Clay and limestone soils with river stones from the "garrigues"

GRAPE VARIETIES

65 % Grenache, 25 % Syrah, 10 % Mourvèdre

WINEMAKING

Hand picked, with selection of plots according to their level of maturity.
3 to 4 weeks maceration period. Pressing: by pneumatic press.
Traditional ageing and vinification methods, with partial de-stemming according to the conditions of the particular vintage in concrete vats (with control of the fermentation temperature).

AGEING

9 months in concrete tanks

TASTING NOTES

Ruby red color and limpid with purple reflections.
The wine exhibits a bouquet of ripe fruit, blackcurrant coulis, strawberry jam, spice, violets with a hint of garrigue.
Smooth and rich on the palate with soft tannins that pairs well with the liquorice flavours.
Long finish with warm spices

TASTING ADVICES

To enjoy now or can be kept 5 to 8 years. Serve at 16°-18°C

FOOD PAIRINGS

This Vacqueyras will pair very well pheasant suprêmes with morels, veal chops with rosemary, rib-eye, or cep omelets.



AWARDS

Vintage 2023 : Gold Medal Orange 2024 ; 91 pts James Suckling

Vintage 2020 : 90 Pts & Gold Medal Gilbert et Gaillard

Vintage 2016 : Gold Medal Gilbert et Gaillard