# HB Wine Merchants presents wines from: Cellier des Princes



**FRANCE** 

# La Chasse des Princes Côte-du-Rhône Blanc

AOP Côtes-du-Rhône



### **Brand Highlights**

- 2024 vintage is a blend of 45% Grenache Blanc, 27% Clairette, 15% Roussane, 7% Viognier, 3% Marsanne, and 3% Bourboulenc
- Cellier des Princes winery has been producing premium Châteauneuf-du-Pape in the Rhône Valley since 1925
- The La Chasse des Princes range was introduced in 2017 and is dedicated to gastronomic wines matching with a range of hearty dishes, as each label depicts.

#### The Estate

Founded in 1925, the winegrowers of the Cellier des Princes believe that actions speak louder than words. Multiple generations of these winegrowers have written the story of Cellier des Princes.....defending and illustrating the value of rigor and faithfulness in winegrowing in the Southern Rhône. Made up of 580 hectares of vineyards, this collective group has a presence in every terroir of the Châteauneuf-du-Pape appellation. The vineyards that grow the grapes for the Côte-du-Rhône Villages are located just around Châteauneuf-du-Pape with a terroir of silicious clay. A young and talented winemaker, Thierry Ferlay, a native of the Southern Rhône, has been experimenting, improving quality and marrying traditional methods with modern twists for almost 10 years. The winery is committed to environmental responsibility—including offering recyclable packaging, highly efficient water use and solar panels to save over 140 tons of CO2 each year.

#### Wine Making

The grapes are strictly selected from the younger vines and harvested at peak ripeness, then destalked and crushed in the early morning. They spend 7-9 days in temperature controlled stainless steel tanks in a reductive environment to perser freshness and the fruit character. This temperature control will be maintained until the end of alcoholic fermentation. Vinification and maturation of the wine occurs in stainless steel vats and ages for 10 months in the tank with limited fine lees contact which helps maintain the crisp acidity while making the wine more complex and aromatic.

#### **Tasting Notes**

This wine has a beautiful pale gold color. On the nose, there are tropical notes with hints of melon and yellow plum. A hint of floral aromas combine with citrus fruits and a crisp pear flavor with nice balance and some mineral saltiness in the finish.

#### **Press**

**♦** 

## **Product Specifications**

Pack: 750mL/12 [Cork]

• UPC: 8 75734 00257 2

• SCC: 108 75734 00257 9

Case: 13.9" x 10.8" x 12.3"