HB Wine Merchants presents wines from: Cellier des Princes



FRANCE

La Chasse des Princes Châteauneuf-du-Pape Blanc

AOC Châteauneuf-du-Pape



Brand Highlights

- 2023 vintage is a blend of 60% Grenache Blanc, 30% Roussane, 10% Clairette in limited quantities.
- 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 terroir is primarily clay and siliceous, covered with pebbles. 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 carefully selected and harvested by hand at peak maturity. They are quickly transported to the winery in small containers to avoid juice release and oxidation. They are destemmed and spend 6 hours in a cold soak prior to pressing. Fermentation with low temperatures of 14-15°C in temperature controlled stainless steel and will be maintained until the end of alcoholic fermentation. There is weekly stirring of the lees to add a bit of "fat" and roundness to the wine. 6 months of oak barrel aging on the lees but used oak.

Tasting Notes

Clear and brilliant in color, along with delicate and subtle aromas, the wine shows elements of honeywax, stone fruits, underripe plum and peach with floral notes of acacia or hawthorn. The texture is a sublime balance between acidity, fruit and alcohol. Perfect when matched with shellfish, chicken in cream and goat cheese.

Press

- ◆ 2021 Vintage 91 Points—Wine Advocate
- ♦ 2020 Vintage **90 Points**—Wine Advocate
- ♦ 2018 Vintage **90 Points**—Wine Enthusiast

Product Specifications

• Available in: 750mL-12 [Natural Cork]

UPC: 8 75734 00225 8SCC: 1 08 75734 00225 5

• Case (in.): 13.9" x 10.3" x 12.3"