

Signature des Princes

Chateauneuf du Pape 2023



Grapes: 50% Grenache noir, 40% Syrah, 10% Mourvedre

Tasting Notes: Complex nose of plums and black cherries with a hint of cocoa and cloves. Full and well-balanced on the palate, showing extreme finesse and remarkable length.

Winemaking: The grapes are entirely de-stemmed and placed in temperature-controlled vats to macerate for around 30 days with two rack-and-return operations at the start of fermentation, followed by two pumping-over operations per day. 50 % of the wine is aged in vat, and 50 % in 450L barrels previously used for 1 or 2 vintages, for a period of 12 months, before being blended with the vat-aged wine.

Food Pairings: Pairs perfectly with French cuisine of all kinds, game dishes, or mature cheeses.

