

Signature

CÔTES DU RHÔNE - HÉRÉDITA 2020



Hérédita is a cuvée born from the collaboration between Philippe Cambie, the Grenache master, specialist of the Châteauneuf-du-Pape Cru, named « Winemaker of the Year 2010 » by Robert Parker, and Thierry Ferlay, talented winemaker of Cellier des Princes since 2009. This exceptional Cuvée made from old vines of Grenache combines tradition and modernity. . As a motto « NOVE SED NON NOVA », not new material, but new way.

TERROIR

Clay, silicious soils and limestone with some round pebbles on the surface. The vineyards are located around Châteauneuf du Pape.

GRAPE VARIETIES

Grenache 70% & Syrah 30%

WINEMAKING

Totally destemmed, 4 weeks vatting time with daily releases and pumping over. Controlled fermentation temperature between 25° and 30° C..

AGEING

6 months oak ageing

TASTING NOTES

Very elegant and perfumed nose, exhibiting note of fresh red berries and liquorice. Velvety mouthfeel with smooth tannins and a finale showing a lot of spices.

TASTING ADVICES

To enjoy now or can be kept 3-4 years. Serve at 14 - 16°C.

FOOD PAIRINGS

This can be enjoyed now with any Mediterranean dishes, grilled meat, stew and cheese.

AWARDS

Vintage 2021: Gold Orange // 91pts International Wine Report

Vintage 2020 : Gold Féminalises

Vintage 2019: Gold Terres de Vin // Gold Gilbert & Gaillard // 16.5

Vintage 2018 : Gold Pertuis // 89-92 Pts Jeb Dunnuck

Vintage 2017: 89-91 by Jeb Dunnuck