



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Cellier des Princes

IGP MÉDITERRANÉE - CHARDONNAY/VIOGNIER

2022



2 grapes varieties matching together extremely well. Chardonnay brings elegance, floral notes and freshness. As for Viognier, a typical white grape from the Rhône, it brings very aromatic notes of tropical fruits, honey and roundness.

TERROIR

Clay and silicious. Coming from vineyards surrounding Châteauneuf du Pape

GRAPE VARIETIES

Chardonnay 50 %, Viognier 50%.

WINEMAKING

Destalking, pressing. Fermentation at low temperature 12 to 14° C in stainless.

No malolactic fermentation in order to keep a maximum of freshness and to control the acidity. Early bottling at the end of the winter to keep a maximum of fruit and freshness.

AGEING

2 months in stainless tank.

TASTING NOTES

This wine issued from 2 aromatic grape varieties has a nice shining clear pale gold colour. Winemaking at low temperature enhances the aromas such as white flowers given by Chardonnay, but also peach and ripe apricot given by Viognier. In the mouth, the wine is very aromatic and round with subtle freshness. You will find citrus lemon and tangerine undertones.

TASTING ADVICES

To enjoy now or can be kept 1 - 2 years. Serve at 10°-12°C

FOOD PAIRINGS

Enjoyed chilled by itself or with shellfish, grilled fish, with salads or steamed vegetables.

AWARDS

Vintage 2022 : Gold Medal Gilbert & Gaillard

Vintage 2021 : Gold Medal Concours Général Agricole Paris 2022 & Gold Gilbert & Gaillard

Vintage 2020 : Gold Gilbert & Gaillard

Vintage 2019 : Gold Orange

Vintage 2018 : Gold Pertuis

Vintage 2017 : Gold Gilbert & Gaillard

Vintage 2016 : Gold Gilbert & Gaillard