La Réserve du Prince Cotes du Rhone Rouge Vieilles Vignes

Cellier des Princes

France - Rhone Valley - Cotes du Rhone AOC

This ruby red colored wine with purple glints develops red fruits aromas and spicy overtones. In the mouth, this wine is smooth and its supple structure emphasizes aromas. Fruitforward and easy drinking wine showing light spices and silky tannins. A perfect everyday wine.

Specifications

Appellation	Cotes du Rhone AOC
Varietals	80% Grenache, 10% Syrah and 10% Mourvedre.
Soil type	Clay and silicious with limestone shingle sand pebbles on the surface.
Vinification	100% Destemmed. 3 to 4 weeks fermentation with skin contact maceration with frequent pumping over (remontage) and releases. Controlled temperature at 27 to 32°C. /> Aging 6 months in concrete tanks.
Production	5,000 (9-liter cases)
Pairings	This delicious juicy wine can be enjoyed now with steak frites, any Mediterranean dishes, pizzas, grilled chicken and cheese.

Codes, Weights and Measures

UPC	7 84585 03392 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03392 5
Case Weight	40
Cases/Pallet	65
Layers/Pallet	13
ABV	14.50%
SRP	$ 17.50 USD 750mL Bottle