

# LE PRINCE DE COURTHÉZON 2012

Châteauneuf-du-Pape AOC • France



## WINEFILE

**Style** Rich and flavoursome, bone dry

**Grape Variety** Grenache 90%, Mourvèdre 5%, Syrah 5%

**Colour** Deep purple red

**Aroma** Sweet, ripe raspberry fruit with hints of figs and dates

**Taste** Rich, juicy and intense. Lovely berry fruit, spice and silky tannins

**Drink by** End 2017 **Alcohol** 14.5%



“ Gave the bottle to my father-in-law. I'm in his good books for life. What a fantastic wine

Online Review for 2011, Norwich

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In recent years this mighty Châteauneuf has accumulated medals galore – four for this. We're convinced the quality equals that of far more famous estates that charge considerably more. If you love Châteauneuf, you'll be royally indulged by Le Prince.

Châteauneuf du Pape is the greatest of southern French reds and the lovely 2012 vintage produced rich, fruit loaded wines. Le Prince de Courthézon is a sublime example made at Châteauneuf's only co-operative winery by award

winning winemaker Thierry Ferlay. All the grape growers are part-owners so maximising quality is at the forefront of their minds, which explains the wine's fabulous medal winning success. With grapes sourced from ancient, low yielding vines across all sectors of the region, you not only get lovely intensity but complete and complex flavours. It's 90% Grenache, the Rhône's fruitiest variety, with Shiraz and Mourvèdre adding colour and aromatic nuances. Serve with a hearty casserole, especially venison or roast lamb.



Châteauneuf's famous *galets* (pudding stones) help maximise grape ripeness by emitting heat at night