

LE PRINCE DE COURTHÉZON 2014

Côtes du Rhône AOC • France



WINEFILE

Style Medium bodied

Grape Variety Grenache 80%, Mourvèdre 10%, Syrah 10%

Colour Deep ruby red

Aroma Sweet ripe raspberry, spice and pepper aromas

Taste Mouthfilling strawberry, raspberry and spice flavours. Real intensity

Drink by End 2016 **Alcohol** 14%



“
Sumptuous! I like my reds to be rich, subtle, complex and smooth. This hits the mark brilliantly

Online Review for 2010, Romsey, Hampshire

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As close as you could hope to come to genuine Châteauneuf power for under £10 a bottle. Grenache, Syrah and Mourvèdre are the three mainstays of this Gold medal winner that boasts layers of velvety ripe black fruit, liquorice and spicy complexity.

A Gold medal winner for the last three vintages, this is a gorgeous, velvety Rhône red and offers terrific value. It's from the only co-operative cellar in Châteauneuf du Pape, the top appellation of the southern Rhône, and is owned and run by local growers. The grapes are from vineyards that abut the famous name appellation and share the same stone strewn soil that promotes superb ripeness and richness of fruit. The vines are old and gnarled, producing few grapes but with rare concentration of flavour. Well travelled winemaker Thierry Ferlay brings a modern perspective to his work, and we think his Côtes du Rhône is exceptionally good. The 2014 vintage is a cracker – spot-on with lamb, a robust cassoulet, duck or slow cooked casseroles.



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