



Domaine familial depuis
8 générations

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Red Châteauneuf-du-Pape 2021 Alchimie

Region : Rhone Valley.

Terroir : Rounded pebbles, sands / safres, limestones, brown soils.

Hamlet : Les Bosquets, Les Brusquières, Les Galimardes, Terres Blanches, Les Serres, Palestor, Cabrières.

Blending : Black Grenache 60%, Syrah 16%, Mourvèdre 10%, Counoise 4%, Vaccarèse 4%, Black Terret 4%, Pink Clairette 2%.

Percent proof : 14.5% Vol.

Production in equivalent 750 ML : 7750 bottles.

Available bottle sizes : 750ML.

Bottling date : 2023-11-10.

Winemaking

Organic culture.

Manual harvesting by successive sorting.

De-stemming, fermentation in raw cement tank, thermoregulated fermentation, classic wine-making, malolactic fermentation.

Ageing in barrel, ageing in old big oak barrel, fining, light filtration, traditional cork stopper.

Tasting

Visual : red steady color, garnet-red tint.

Olfactory : Aromatic, flavors of chocolate, of citrus, of strawberry, of jam fruits.

Taste : The mouth is harmonious, with notes of stone fruits, of red fruits. Tannins are elegant. This wine has a good persistence in the mouth.

Service

Service temperature : Between 14°C and 16°C.

Ageing : To be consumed between 2023 and 2031.

Rewards



91 /100



93 /100



91 /100



89 /100



90 /100



3 ★

