



# Les 3 Cellier

2 Quartier Saint Pierre  
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## Revue de Presse / Press Review « ALCHIMIE 2008 »

### VINUM (CH)



## Domaine des 3Cellier

Nein, Cellier schreibt sich nicht mit «s». Hat nichts mit Keller zu tun, sondern mit den drei Besitzern, den Brüdern **Ludovic, Julien** und **Benoit Cellier**, die im August 2007 ihre eigene Domäne gründeten. Winzer ist man bei den Cellier allerdings schon seit acht Generationen. Ludovic, der Älteste, macht seit 1999 Wein. Julien ist für den Rebberg zuständig und Benoit, der noch die Handelsschulbank drückt, hilft mit, so gut er kann. Vierte im Bunde ist Nathalie, Ludovics Frau, die sich um Administration und Exportmarkt kümmert. In Châteauneuf-du-Pape verfügen die drei Brüder über 13 Hektar, verteilt auf 24 Parzellen. Vier Hektar gehören zur Spitzenlage Terres Blanches im Norden der Appellation. Auch die drei Cellier arbeiten möglichst naturnah. Ludovic: «Wir leben gemäss der Devise von Saint-Exupery. Wir haben die Erde nicht von unseren Eltern geerbt, wir haben sie unseren Kindern entliehen.» Ludovic weiss, was der Markt heute will und keltert mit grossem Geschick Weine, die Tradition mit Modernität, Extrakt mit Fruchtigkeit und Terroircharakter mit Internationalität verbinden. Sieben der 13 zugelassenen Sorten kommen in die Assemblage. Um das Potential der alten Sorten auszuloten, keltert er immer etwas Terret Noir, Vaccarèse und Cunoise getrennt.



### 16 Alchimie 2008

**Kommentar:** Frisch und saftig, dicht, mit stoffig-herbem Beerenfinale. Ausgezeichnet gelungen. 2011 bis 2015.

**Preis:**

DE: 10 bis 20 Euro

### INTERNATIONAL WINE CELLAR (USA)



### Domaine des 3 Cellier

**2008 Chateauneuf Du Pape Alchimie :** Full ruby. High-pitched aromas of raspberry, flowers and minerals. Silky-sweet and open for business, bolstered by lively acidity and a slightly tart red fruit character. Offers good straightforward appeal and finishes with nervy cut and bite. **87**

### Tasted (UK)



### THE CHATEAUNEUF DU PAPE TASTING BY ANDREAS LARSSON

### DOMAINE DES 3 CELLIER –ALCHIMIE 2008-

Generous nose with plenty of fruit, raspberry and cherry, attractive and polished with a medium body, soil tannins and a good level of drinkability will gain complexity with age but is already quite tempting. **86**

### Jancis Robinson (U.K).



### DOMAINE DES 3 CELLIER

**Dom des 3 Cellier. Alchimie 2008 Chateauneuf-du-Pape 15.5**  
**Drink 2012-15**

Light crimson. Scented and gamey nose. Very sweet but a bit simple. And then very dry tannins. Drying and tough. Not really Cuvee Speciale...



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## Robert Parker USA



Domaine des 3 Cellier tends to take a middle of the road position between traditionally and modern-styled Châteauneuf du Papes. A fairly large domaine with 33+ acres under vine, it fashions three separate cuvees of red Châteauneuf, all excellent to outstanding.

The **2007 Châteauneuf du Pape Alchimie** (74% Grenache and the rest Syrah, Vaccarese, and Counoise, all aged in foudres) is a soft, generously-endowed, dark ruby/plum-colored wine revealing sweet notes of black cherry jam intermixed with licorice, herbs, and spice. This velvety-textured 2007 is ideal for drinking over the next 7-8 years.

## ARROWWINE, (USA)



Thomas Calder does it again!

The wine we are featuring today, the **2008 "Alchimie" Châteauneuf du Pape**, has already **won both Gold at the prestigious "2010 Foire d' Orange" competition and Silver at the "Concours des Feminalise" in Beaune.** You will be hearing more about this estate, Domaine des 3 Cellier, which is already getting noticed by the French, British and American wine press. Prices are sure to go up. **This is a really pretty Chateaneuf for a really great price.** This estate's wines come from **fantastic old vines (45 years old on average)** and are made by a **family with eight generations of experience growing grapes and making wine in Châteauneuf du Pape.** Domaine des 3 Cellier, however, is technically a "new" Domaine, founded in 2007 when brothers Ludovic, Julien and Benoit took over their family estate from their father, Marc. Shem visited the estate with Tom to taste the wine and meet the proprietors and immediately knew **this was the kind of estate we want to work with.** Domaine des 3 Cellier's "Alchimie" has all the hallmark characteristics wine lovers look for in Châteauneuf-du-Pape: **richly layered flavors, subtle spicy notes, and a softly enveloping finish.** When you taste this wine, it's easy to see why Châteauneuf is one of the most popular and collected wines of France. **Our special email pricing makes access to a wine of this caliber an exciting opportunity.** Please come by for our tastings and specials. We have a **beer tasting this evening and wine tastings tomorrow and Saturday.** See details below. And check out what's **delicious and on sale** in Perry's [March Cheese and Charcuterie Newsletter](#).

### 2008 Domaine des 3 Cellier, Châteauneuf-du-Pape 'Alchimie'

**2008 Domaine des 3 Cellier, Châteauneuf-du-Pape 'Alchimie'**

**Regular: \$33.99**

**Half Case (6): \$27.99 per bottle**

**Full Case (12): \$24.99 per bottle**

We are pleased to introduce this new Châteauneuf producer, **destined to receive the highest critical acclaim.** The reason is simple: they have lived on the land and worked the vineyards for generations. It's in their bones. They follow **strictly sustainable viticultural practices** and the quality of stewardship is impressive. **The well-tended old vines offer incredible raw material** for the winemaker, Ludovic Cellier (pictured below), to work with.

The **45-year-old vines** are planted in a soil with very stony topsoil and an under-layer of silty rolled quartz, sand and red clay. The blend is 59% grenache, 23% syrah, 8% mourvedré, 7% terret noir, 2% vaccarese, and 1% clairette.

This is a wine of impressive polish and sophistication. It has a deep ruby color. **The nose is like a scoop of fresh picked berries.** It is dense but not chewy, supple in texture, **harmoniously balanced, and the palate shows flavors of boysenberry, maraschino cherry, dill, chevrol and a hint of gun flint.** The finish leaves a smooth creamy impression with flavors of red currants. Already enjoyable, this also has the concentration and balance to keep in the cellar until 2020.

We are confident **you will be hearing much more about this estate** in the coming vintages. Let's just hope the prices don't soar along with the recognition they so clearly deserve. **Order yours today.**

**To order please call 703.525.0990. We need your Visa or MasterCard information with expiration date. Wine arrives tomorrow, March 11th.** Enjoy!

*Graham Reid*

## 1001 Dégustation (Fr)



Châteauneuf-du-Pape, Domaine des 3 Cellier, "Alchimie", 2008



★ **nouvelle sélection**

"Alchimie"

Millésime : 2008

Couleur : Rouge

Origine : AOC Châteauneuf-du-Pape

Région : Vallée du Rhône

Principaux cépages : Grenache

noir, [Syrah](#), [Mourvèdre](#)

Entre 16.00 et 20 €

Dégusté en Avril 2010

### L'avis de 1001 degustations

Il plaira à beaucoup car ses arômes de fruits, de fraise et de vanille apportent de la fraîcheur. Bon, déjà rond grâce à une mâche agréable. Une étoffe prête à accompagner une viande blanche.

**Conservation :** Vin de garde à surveiller régulièrement  
Les mets conseillés avec ce vin

: [Côte de Bœuf](#)

: [Côte de veau à la crème](#)



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**Guide Gilbert & Gaillard (FR / UK)**

## GILBERT & GAILLARD

WINE INTERNATIONAL

**Note : 88/ 100 - Domaine des 3 Cellier - Alchimie - 2008**

*Vin rouge - Châteauneuf du Pape A.O.C.*

Robe soutenue, encore jeune. Nez plaisant évoquant la chair de fruit rouge, cerise, griotte. En bouche un très bel équilibre, un vin charnu avec de la sève, des tanins fondus. Finale de chocolat noir et d'épices fort plaisante.

## Récompense(s) / Award(s) « ALCHIMIE 2008 »



**Honneur** à la St Marc 2009 Pour Alchimie 2008



**Bronze** Challenge International 2010 pour Alchimie 2008



**Argent** Féminalise 2010 pour Alchimie 2008



**OR** Foire Orange 2010 Pour Alchimie 2008