



Spécifiques Clients, FR - Cora, Domaines des Capes, AOC Gigondas, Rouge, 2022

AOC Gigondas, Vallée du Rhône, France



PRESENTATION

Owned by the Daniel family since 1753, the estate is located in the Dentelles de Montmirail at an altitude of 300 metres. The vineyard has a fine terroir that protects the vines from disease and guarantees pure, natural wine. The Daniel family knows a thing or two about viticulture since they have been growing vines for generations. Their wine is powerful and generous.

LOCATION

Âge moyen des Vignes : 50 ans.
Altitude du Vignoble : 350 mètres.

TERROIR

This Gigondas is grown on clay-limestone soil that accounts for its personality.

WINEMAKING

The greatest of care has been taken in making this Gigondas, combining the best of traditional and modern methods. In charge of perpetuating the estate's identity, our cellar master ferments the juice in temperature-controlled stainless steel vats to preserve its fruity aromas.

AGEING

The wine is then aged for 8-10 months to add aromatic complexity and intensity.

VARIETALS

Grenache noir 70%, Syrah 30%

TASTING

It features a wide range of flavours, including very ripe black fruit, liquorice, and herbs such as thyme, rosemary, and fresh bay leaf.

FOOD PAIRINGS

It is ideal with lamb, beef and stewed vegetables.

