



Domaine des Capes - Les Ogres des Dentelles, AOC Gigondas, Rouge, 2022

AOC Gigondas, Vallée du Rhône, France

The Estate is the property of the Daniel family since 1753.

PRESENTATION

Located in the Dentelles de Montmirail at 300m of altitude, the vineyards are planted with Grenache and Syrah on clay and limestone.

WINEMAKING

Traditional vinification. Fermentation in stainless steel tanks at controlled temperatures.

AGEING

Ageing in vats for 8 to 10 months

VARIETALS

Grenache noir 70%, Syrah 30%

TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

14.5 % VOL.

SERVING

16-18°C

TASTING

Ripe black fruit, liquorice, and herbs such as thyme, rosemary, and fresh bay leaf.

FOOD PAIRINGS

Lamb, beef and stewed vegetables.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

