Réserve des Capes, Les Ocres des Dentelles, AOC Gigondas, Rouge, 2023

AOC Gigondas, Vallée du Rhône, France

PRESENTATION

In the heart of the Dentelles de Montmirail, Réserve des Capes reveals the full expression of the Gigondas terroir. Rooted in the clay soils, the Grenache and Syrah vines give this wine remarkable depth and fullness.

WINEMAKING

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

AGEING

Ageing in vats for 8 to 10 months

VARIETALS

Grenache 70%, Syrah 30%

TECHNICAL DATA

Residual Sugar: inferieur à 2 g/l

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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