



Réserve des Capes, Côtes du Rhône Rouge, 2024

AOC Côtes du Rhône, 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.

THE VINTAGE

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

TERROIR

This Côtes du Rhône is grown on clay-limestone soil that accounts for its personality.

WINEMAKING

The greatest of care has been taken in making this Côtes du Rhône, 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.

VARIETALS

Grenache noir, Syrah

SERVING

14-16°C

TASTING

This powerful, full-bodied wine shows beautiful aromatic complexity (red and black fruit).

FOOD PAIRINGS

It is ideal with delicatessen salads, cheese, and red meat.



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