



Domaines des Capes, Les Ocres des Dentelles, AOC Gigondas, Rouge, 2021

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 75%, Syrah 25%

TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

15 % 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.

REVIEWS AND AWARDS



Or
Concours des vins d'Orange Or



15/20

"Strawberry nose, liquorice. The palate is primary with firm tannins and dark fruits. [...]"
Jancis Robinson

JEB DUNNUCK

88-90/100

"[...] medium body, and a balanced, charming style"
Jeb Dunnuck, Jeb Dunnuck



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